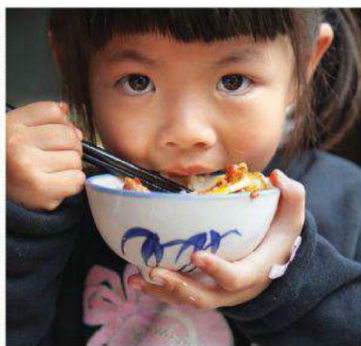
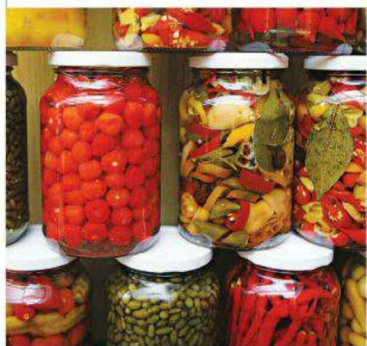


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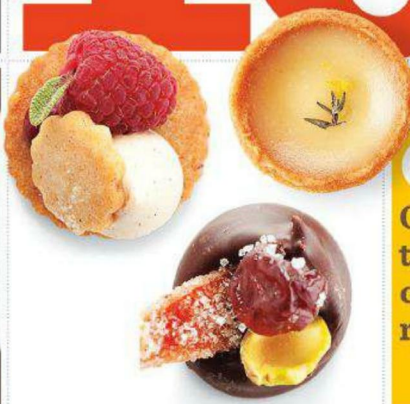
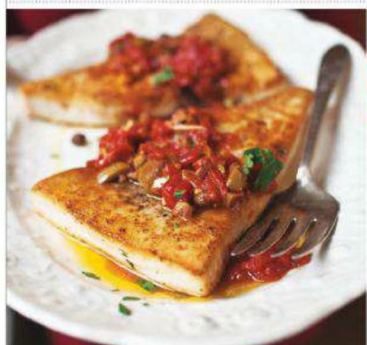
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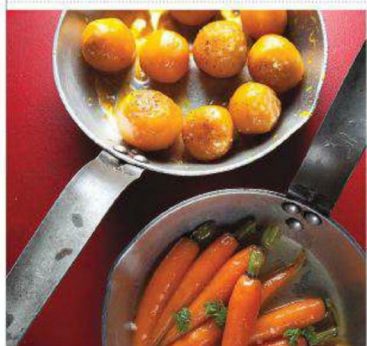
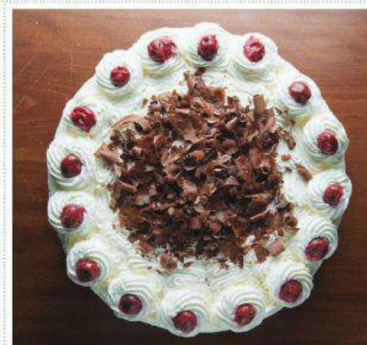
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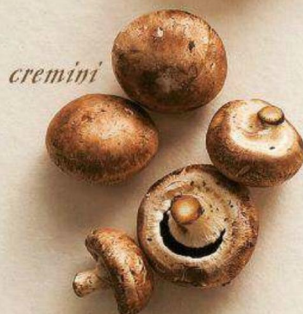


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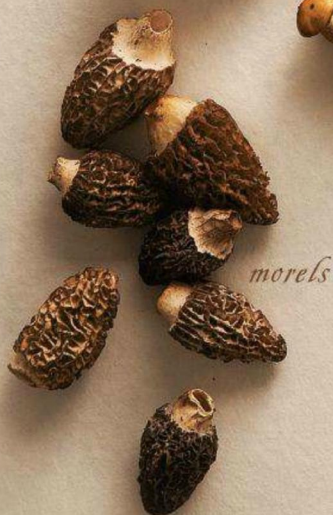
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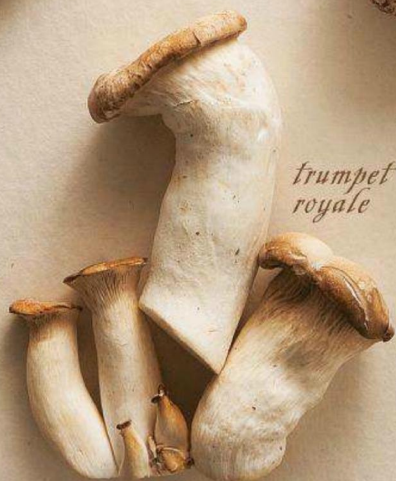
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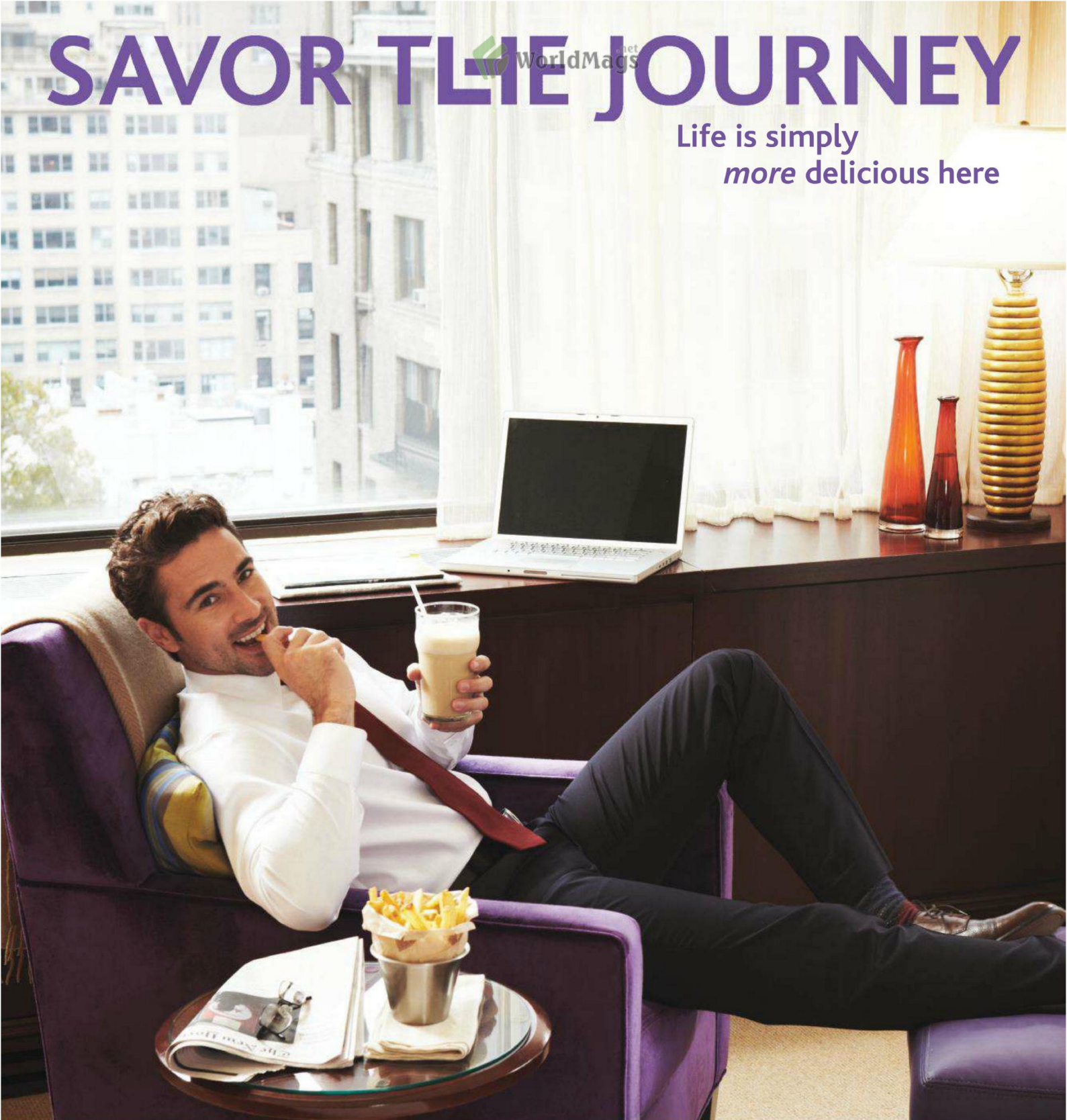


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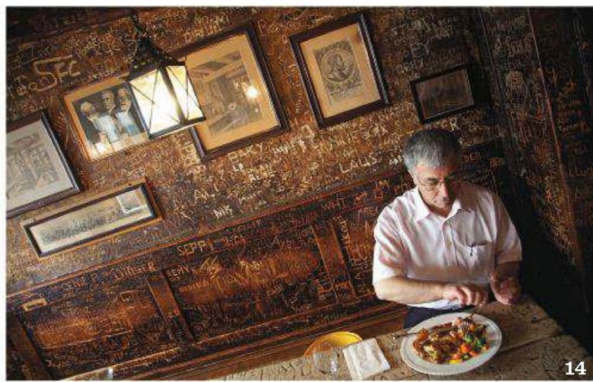
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THE SAVEUR 100 THE NEW CLASSICS

In these pages, we take stock of the best dishes we've cooked over the years, the restaurants where we've had our most memorable meals, the libations we toast with, the books and tools we covet, and the incredible people we've encountered along the way. We consider every last one a new classic.



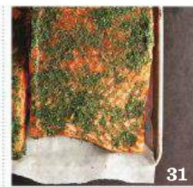
14



64



72



31



69



50



60



48



66



65



46



48



62



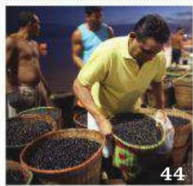
38



31



41



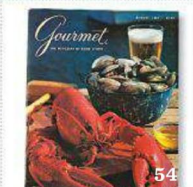
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26



48



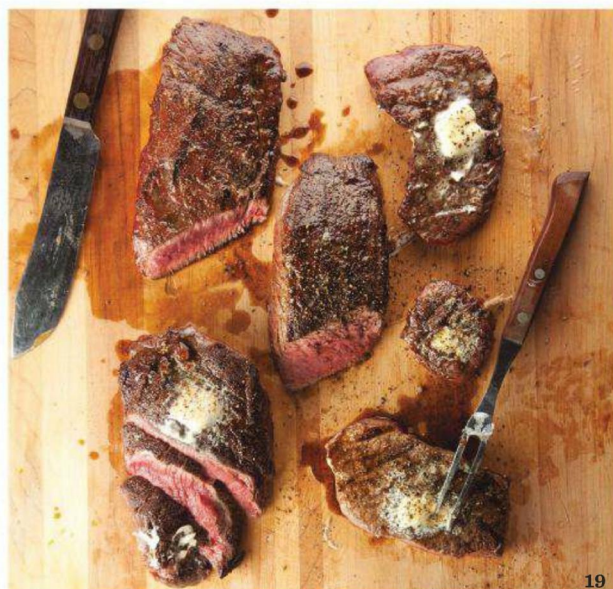
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65



56



19

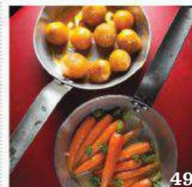


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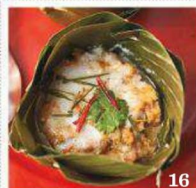
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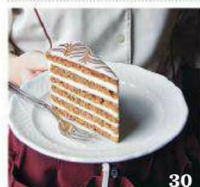
49



16



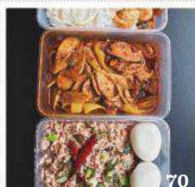
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30



62



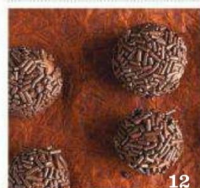
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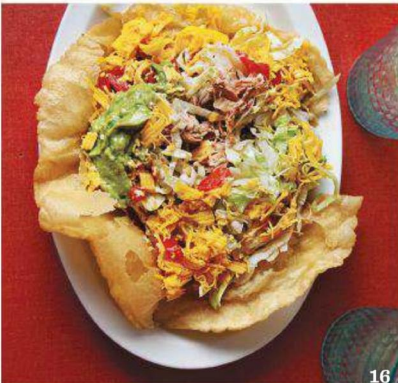
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12



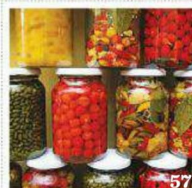
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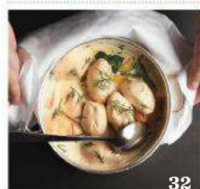
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56



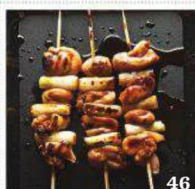
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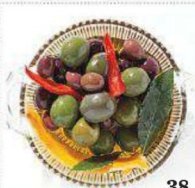
68



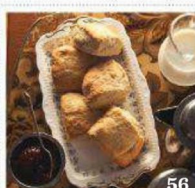
18



58



38



56

Departments

10 First

A look back at a year of great food and travel, and the friends who enjoyed it all with us. *By James Oseland*

87 In the Saveur Kitchen

Cook the perfect steak; construct a classic Black Forest cake; re-create ice cream parlor sundaes.

90 Pantry

How to find the ingredients, equipment, and resources in this issue. *By Ben Mims*

96 Moment

The architect Philip Johnson dines out. *Photograph by Bruce Davidson*

RECIPES

Saveur 100

Chapati (Indian Flatbread).....	74
Cha Ye Dan (Chinese Tea Eggs).....	74
Chorizo con Papas (Spiced Mexican Sausage with Potatoes).....	74
Conserva de Pimenta (Brazilian Pickled Chiles).....	74
Frito Pie.....	74
Gravadlax (Swedish Cured Salmon).....	74
Homemade Jalapeño Poppers.....	76
Hor Mok (Steamed Thai Fish Custard).....	76
Hummus with Hen of the Woods Mushrooms.....	76
Khinkali (Georgian Dumplings).....	77
Negima Yakitori (Chicken and Scallion Skewers with Yakitori Sauce).....	77
Partan Bree (Scottish Crab Bisque).....	77
Roasted Peppers and Anchovies.....	78
Scones.....	78
Shrimp and Herb Canapés.....	78
Spiced Boiled Peanuts.....	78
Tofu Wanzi (Fried Tofu and Bacon Fritters).....	78
Vuelve a la Vida (Veracruzian Seafood Cocktail).....	78
Bobotie (South African Curry Meat Loaf).....	79
Curried Mussels.....	79
Embutido (Filipino Meat Loaf).....	79
Forlunen Hare (Danish Meat Loaf).....	80
Grilled King Crab Legs.....	80
Jamaican Jerk Chicken.....	80
Mugua Ji (Sweet and Sour Chicken Stir-Fry).....	80
Oyster Po'boy.....	80
Puffy Chicken Tacos.....	80
Sautéed Cod with Pea Cream.....	82
Southwestern Turkey Meat Loaf.....	82
Spiced Salt-Roasted Prawns.....	82
Spinach Cappellacci with Goat Ragù and Broccoli Rabe.....	82
Suon Nuong (Vietnamese Pork Chops).....	82
Swordfish Puttanesca.....	83
Brigadeiros (Brazilian Fudge Balls).....	83
Lemon Icebox Pie.....	83
Schwarzwalder Kirschtorte (Black Forest Cake).....	83
Sweet Orange Buns.....	84
Antebellum Mint Julep.....	84
Brandy Crusta.....	84
Brandy Snapper.....	84
Improved Brandy Cocktail.....	84
Jin Ju Nin Meng (Limequat Drink with Honey and Sour Plums).....	84
New York Sour.....	84
Pépa (Cognac and Vodka Cocktail).....	84

Kitchen

Green Goddess Sauce.....	88
Roasted Garlic Chipotle Mayonnaise.....	88
Soy-Chile Sauce.....	88
Wet Nuts.....	89
Marshmallow Sauce.....	89
Hot Fudge Sauce.....	89

FOR AN INDEX OF RECIPES BY CATEGORY, SEE PAGE 89

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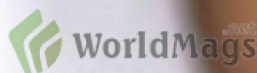


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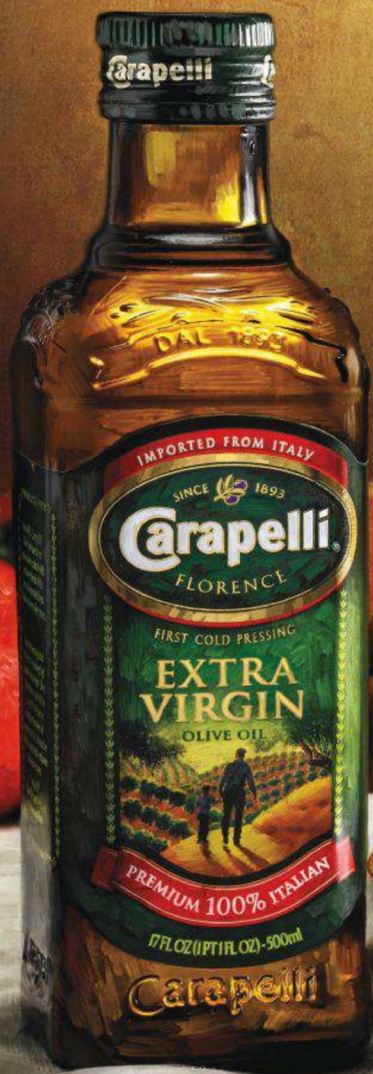
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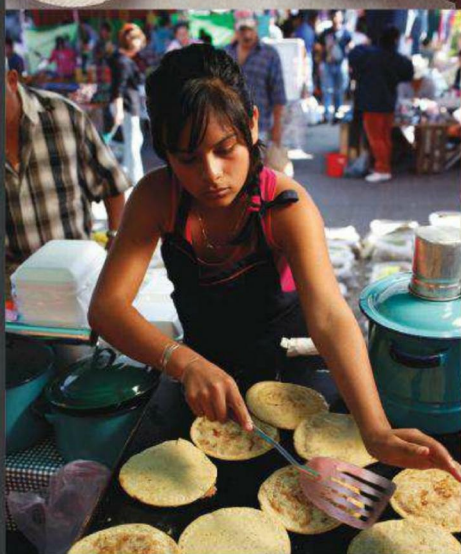
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KAF CAKE RECIPE



Golden Vanilla Cake

This moist and tender yellow cake is an American classic. Add your creative touch!

2 cups sugar
3 1/4 cups King Arthur Unbleached All-Purpose Flour
2 1/2 teaspoons baking powder
1 teaspoon salt
3/4 cup unsalted butter, room temperature
1 1/4 cups milk, room temperature
2 teaspoons vanilla extract
4 large eggs

Preheat the oven to 350°F. Lightly grease two 9" round pans, or a 9" x 13" pan.

Whisk together the sugar, flour, baking powder, and salt. Add the butter and beat at low speed, until the mixture looks sandy.

Add the milk and vanilla, and beat at medium speed for 30 seconds. Add 1 egg; beat for 30 seconds, then scrape the bottom and sides of the bowl. Repeat with the remaining eggs.

Scoop the batter into the pan(s), smoothing the top. Bake for about 27 minutes for the round pans, 40 minutes for the 9" x 13" pan. The cake is done when it's golden brown around the edges and just beginning to pull away from the sides of the pan; a toothpick inserted in the center will come out clean.

Remove the cake from the oven and place it on a rack to cool for 15 minutes before turning it out of the round pans. The sheet cake can be served right from the pan.

Yield: two round layers or one sheet cake.

Baker's tip: This recipe will make 24 cupcakes. Prepare batter as directed, and bake for 23 to 25 minutes.



Wonderful World

This year's *SAVEUR* 100 is a global miscellany

IDIDN'T WANT TO wake up. It was 4:30 A.M., and we'd arrived in Belém, a port city in the north of Brazil, late the night before. But my traveling companion, the Brazilian writer Neide Rigo, insisted that we visit a local market. It started early and finished at sunrise.

Thank goodness I arose. As purple dawn reflected off the Amazon River, I wandered through the frenetic trade in açaí, a fruit harvested wild from the nearby jungle. I knew açaí as a health supplement in the States, but here, I discovered, vendors were selling it for use in all kinds of delicious dishes. I fell in love with Belém that morning a few months ago, so much so that the city ended up in this year's *SAVEUR* 100. It's on page 44, item 52.

Since 1999, we've been gathering our most cherished places, dishes, people, drinks, and other favorite things from the world of food into our annual *SAVEUR* 100 issue. This year, more than ever, we've been struck by how resonant these 100 items are, and how vital our world is for their presence. New Orleans' best po'boy (item 44; pictured above, top left); a revelatory bowl of soup on the Isle of Skye (item 58); where to eat in the phenomenal

food city, Stockholm (item 40; a bakery there is pictured above, bottom left); a smart technique for glazing vegetables (item 61); these are discoveries that we find so essential that we just have to share them with everyone.

At the same time, this year's list reaffirms the beauty of things we've long cherished but have sometimes overlooked. Jane and Michael Sterns' journey through America's finest from-scratch cafeterias (item 51) reminds us how special these welcoming places are. The list includes ingredients like dried orange blossoms (75), tools like cleavers (62), and other finds that have made us better cooks. All of these are our new classics. As we discovered—or rediscovered—them, we met people everywhere who reminded us of the magic of the world we cover: home cooks and food producers and chefs like Eric Ripert of Le Bernardin (item 65, pictured above, bottom right) and inspired writers like Neide (that's her in the photo above at top right, on the left).

To all of them, and to you, who will make your own discoveries here, we dedicate this fantastic spread. Please, help yourself. —James Oseland, *Editor-in-Chief*

*Take away the flour and
you take away the cake*



Flour matters. When you bake, you measure out more flour than any other ingredient, so choosing the right flour is actually a very important step. Bakers in the know choose King Arthur Flour because we are extra picky about our own steps – from the time the wheat is harvested and milled to when you open up your own fresh bag. Why are we so concerned with quality and consistency? **So you can bake your best.**



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The Saveur 100

1 BRIGADEIROS

Decadent and chewy *brigadeiros* are a beloved Brazilian treat. They were originally made by blending condensed milk, sweetened cocoa powder, and butter into fudge, which was formed into truffle-size balls and rolled in sugar (later renditions called for sprinkles). The sweet became wildly popular after Eduardo Gomes, a Brazilian Air Force brigadier general, ran for president in 1945; his female campaign volunteers would whip up batches of them to hand

out at fund-raisers. Gomes lost the election, but he succeeded in popularizing his favorite confection, which came to be known by his rank. Today, fancy Brazilian candy stores offer *brigadeiros* in flavors as non-traditional as lemon or wasabi, rolled with coconut, cookie crumbs, even sesame seeds. But I like the traditional version best, made with cocoa powder, and a touch of cream for extra smoothness. (See page 83 for a recipe.) —Leticia Moreinos Schwartz



If you're flying south from the eastern United States, chances are you'll transfer at Miami International Airport, and you'll be hungry when you do. Thank goodness, then, for La Carreta. The branch of this Cuban chain in Terminal D (lacaretta.com) quiets travelers' growling stomachs with rib-sticking food: juicy roast pork with a heap of black beans and rice; rich oxtail stew; sliced steak with onions; and a Cuban sandwich so classically gooey, porky, and cheesy that it sets your air-weary soul right back on the ground.



When I say that Ristorante Daniela (Piazza Matteotti 7; 39/05/785-8041; settequerce.it) is my favorite restaurant in Italy, friends are initially skeptical. In *all of Italy? Really?* But that's only until they travel to the slightly out-of-the-way Tuscan spa town of San Casciano dei Bagni, and try it for themselves. This charming restaurant

reflects the happy marriage of the innovative and the traditional, as well as that of classics professor-turned-chef Silvestro Baraldo and his wife, Daniela Boni, who runs the front of the house and whose family owns the tiny café next door. Each week, Baraldo and his staff travel throughout the countryside, seeking out wild mushrooms, artisanal cheeses, and rabbit and boar from hunters who traverse the surrounding forests. Each time I return, it's my fantasy to eat through the entire menu, which reflects Baraldo's inspired, original takes on traditional Tuscan cuisine. The first time I visited, in early spring, I had tortelli stuffed with pigeon ragù; lamb *polpettini* (meatballs) in a lemon-artichoke sauce, and—a perennial house favorite—baked pecorino with truffles. Most recently, I arrived in autumn, at the height of mushroom season, and feasted on a salad of raw, earthy caesar's mushrooms, followed by roasted rabbit stuffed with wild fennel, green gnocchetti with kale and truffles, and a wild boar stew with chestnuts, plums, pine nuts, and raisins. The food is glorious, the atmosphere welcoming, the clientele (stylish Romans enjoying a rural weekend, a huge

Ethnobotanist Nat Bletter and chocolate-maker David Elliott, of Madre Chocolate, believe the best way to preserve the astounding flavors of Mesoamerica's ancient chocolate traditions is to give them new life as candy bars. Their Rosita de Cacao Xocunusco 70% is a case in point: Inspired by an Aztec chocolate drink

by an Aztec chocolate drink flavored with the tiny white Oaxacan flower known as Rosita de Cacao, and made with Xocounusco cacao, which the Mayans prized above all others; it's a refined treat and a taste of a fascinating history.

—*Maricel Presilla*



'S WINE BARS

The streets of this city are crowded with casual, convivial places to sip great wine. Our favorite is Oepfelchammer (Rindermarkt 12; 41/44/251-2336; oepfelchammer.ch), a charming and quirky 210-year-old institution. Traditional Swiss dishes—calf's liver in sage butter; veal in mushroom cream sauce—are a fortifying prelude to a night of imbibing at the city's oldest *weinstube*. Oepfelchammer has been favored for centuries by young intellectuals, who sip the easy-drinking local wines, like fruity räuschling and aromatic riesling-sylvaner blends, while engaging in arcane house rituals. For instance, to add one's mark to the hieroglyphic carvings scrawled on the walls, patrons must pull themselves up and over a ceiling beam and drink a glass of wine while hanging by their legs upside down.

family driven over from Perugia to celebrate Grandma's 80th birthday) *simpatico*. After your meal, you can sip your coffee in the café and feel like a native. —Francine Prose

6 mario batalivoice

Whether he's improvising his way through a zeppole batter, attempting homemade cheese, or refining his gazpacho technique, we love the curiosity and singular style that legendary indie-rock musician and producer, now food blogger, Steve Albini brings to his online cooking diary, mariobatalivoice.blogspot.com. An amiable blend of foul-mouthed rocker and earnest home cook, Albini never fails to surprise us. About a recent post featuring an "ass-kicking steak" with celeriac *skordalia*, he touted the importance of letting aged beef rest after cooking. "This step is critical for aged beef because the peripheral meat can easily dry out if served hot from the fire." His tone may be droll, but his method is spot-on.

7 OXO Shaker

The moment when a cocktail coalesces amid the clatter of ice can be ruined by a leaking, sweating shaker with a lid that refuses to budge. It may not have a cool art deco design like our vintage shakers, but the brushed stainless steel OXO shaker's snug lid doesn't stick, its double-walled design keeps hands warm and dry, and it never drips at the seam. Why use anything else?



8

SAN ANTONIO TEX-MEX

Behold the puffy taco, pride and joy of San Antonio, Texas. It is the epitome of Tex-Mex cuisine, taking a south-of-the-border element like the tortilla (either corn or flour), pumping it up (via deep-frying), and heaping it with American-size quantities of shredded chicken, guacamole, tomatoes, lettuce, cheddar cheese, or anything else you fancy. San Antonio is the capital of Tex-Mex, and whenever we've got a hankering for that singular style of spicy, cheesy, bighearted cooking we seek out a few classic spots in the city. First stop: **Mi Tierra Café y Panadería** (218 Produce Row; 210/225-1262; mitierracafe.com), a sprawling space filled with the music of mariachis that's open 24-7. Here all the touchstones—tacos, enchiladas, chile con queso, and more—are served in that most Tex-Mex of presentations, the

combo plate. Any visitor to the city should swing by **Taco Taco Cafe** (145 East Hildebrand Avenue; 210/822-9533; tacotacos.com) for a superlative puffy taco, as well as traditional soft and crispy tacos. **Rolando's Super Tacos** (919 West Hildebrand Avenue; 210/732-6713) claims to serve "The Biggest Tacos in Town" (that's their puffy version pictured above; see page 80 for a recipe) on 12-inch tortillas. And when we want the extra-thick soft flour tortillas that are another San Antonio signature, we head to **Pete's Tako House** (1022 North Main Avenue; 210/224-2911), where they're as robust as any we've had, filled with anything from *lengua* (tongue) to the kind of country sausage and gravy typically served on southern-style biscuits—a beautiful fusion of the best of both sides of the border.

9

Hor Mok

Arriving at a market in Bangkok, I'll easily bypass the noodles and grilled meats if there's the steamed fish curry custard called *hor mok* for sale. A banana-leaf cup cradles each portion of fish mousseline, perfumed with kaffir lime leaf and capped with coconut cream. Citrusy herbs and palm sugar play off the salty fish sauce, and the egg binds everything into a luscious, silky whole. (See page 76 for a recipe.) —Ganda Suthivarakom



10

Osechi Ryori

As each December draws to a close, we can't wait for Japanese grocery stores to start stocking *osechi ryori*, boxes of New Year's treats (above). Each is packed with colorful, beautifully composed delicacies representing all sorts of good things for the year to come: dried and roasted sardines seasoned with mirin, dashi, and sesame seeds (for a good harvest); constellations of salted herring roe (for fertility); golden gobs of mashed sweet potatoes studded with starchy chestnuts (for wealth); loaves of festive pink-and-white fish cake (for happiness); sweet black soybeans simmered in sugar and soy sauce (for health); pickled rounds of lotus root (for wisdom); and more. The boxes, which are available only this time of year, are for sharing with family and friends, along with glasses of *toso*, spiced mulled sake. We can't think of a better way to ring in the New Year.

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11

The Good Cook

Time and again, we return to our battered copies of *The Good Cook*, a 28-volume series overseen by the late, great food writer Richard Olney and published by Time-Life Books in the late 1970s and early '80s. Each volume is devoted to a single topic, such as *Pork*, *Classic Desserts*, and *Snacks & Sandwiches*. The beauty is in the attention that's given to technique (how to wrap a roast in caul fat, for example), to international recipes (making tofu, folding tamales), and to tips for entertaining: One of our go-to hors d'oeuvre recipes is *The Good Cook's* fantastic shrimp and herb canapés (pictured on page 75; see page 78 for a recipe).



12

Antique Juice Press

Be it the Juice King, Juice-O-Mat, or a similar retro device, lever-operated juice presses work like a charm: A pull of the handle separates juice, seeds, and pulp from halved citrus in one steady motion. Whether we're making fresh OJ for breakfast, or whipping up cocktails, we find this simple tool far superior to newfangled electric models.

13

Baumgartner's Limburger Sandwich

We're hooked on the signature sandwich at Baumgartner's Cheese Store and Tavern in Southern Wisconsin (1023 16th Avenue;

Monroe; 608/325-6157; baumgartnercheese.com): two slices of rye bread, raw red onions, and a thick schmear of pungent Limburger. This old-world washed rind cows' milk cheese was brought to the region by Swiss settlers in the mid-19th century; for decades, local factories turned out millions of pounds each year. Baumgartner's buys from Chalet Cheese Cooperative, the country's last remaining Limburger producer; we keep their cheese on hand so we can fix ourselves a homemade version of the sandwich whenever the craving strikes.

14

George Lang

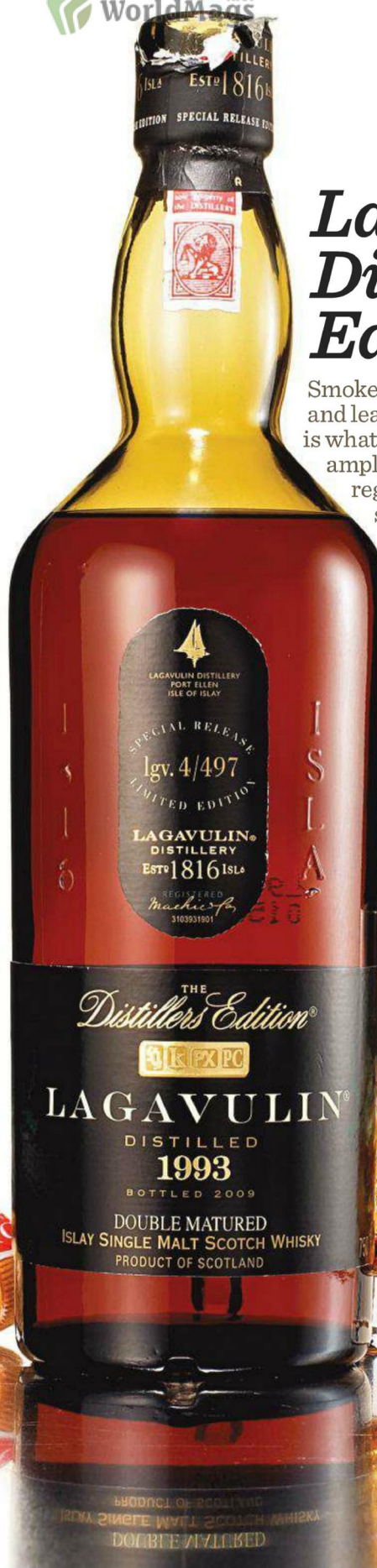
The world will never again see a restaurateur to compare with the charismatic George Lang, who passed away at the age of 86 last summer. Best known for reviving Café des Artistes, the New York City institution famed for its murals of nude nymphs, Lang packed several lives into one. A Hungarian émigré who barely escaped World War II alive (his parents died in Auschwitz), Lang was a concert violinist before entering New York's food world. He managed the Four Seasons restaurant during its heyday. He traveled the world, recruiting chefs for the 1964 World's Fair. However, it's in the role of food historian and storyteller that we enjoy Lang most. *George Lang's Cuisine of Hungary* (Atheneum, 1971) is a mix of history, myth, and mirth, with recipes for the classic foods he grew up with. And his moving memoir, *Nobody Knows the Truffles I've Seen* (Knopf, 1998) recalls a life exceptionally well lived.

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Lagavulin Distillers Edition

Smoke and butterscotch, dried fruit and leather: This delicious spirit is what happens when you take an amply peated whisky from the Islay region of Scotland and age it in sherry casks, which imparts a deep amber hue and a winey suppleness. A special bottling that's not much costlier than the distillery's 16-year-old single malt, this is a scotch for the end of the evening, for contemplative moments, for a treat.

15



Merlot cut

*Shoulder
petite tender*

Denver steak

Braison

Ranch steak

*Round petite
tender*

16 NEW STEAK CUTS

The most exercised parts of a steer—the shoulder (known as the chuck) and the hind leg (the round)—can be the most flavorful. But because of their heavy use, these muscles can be tough, and they're usually assigned to hamburger or pot roast when processed by packinghouses. Thankfully, the beef industry is beginning to learn what many butchers have long known: That embedded in those muscles are cuts worthy of attention—hence these delicious new steaks that have recently started appearing in markets. Tender and full of beefy flavor,

the Denver steak, cut from the chuck, is perfect for grilling. The shoulder clod, a meaty muscle, yields several new cuts, including the ranch steak, good for marinating and grilling, and the shoulder petite tender, a succulent muscle that can be tied and roasted like a tenderloin. (The round petite tender is a similar cut from the round.) The tougher braison, from the heel of the round, is best for braising, while the flavorful merlot cut, from the side of the heel, is a lean, versatile steak, good for everything from stir-fries to grilling to pan-broiling.



17 MUGUA JI

The dish, called *mugua ji*, seemed straightforward enough at first—fried potatoes and chunks of chicken bathed in a sweet-tart sauce, with enough chiles to give everything a glowing orange hue. Then I bit into a slice of the fruit called *mugua*, the firm, sour Chinese flowering quince, which tastes like a cross between a guava and a green papaya. Suddenly my meal transformed into something wild and surprising. Here, in my newly adopted home of Yunnan Province, I am forever discovering produce I've never seen before, ingredients that thrive in this part of China that meets Tibet on one side and Southeast Asia on the other. This is the place where the foods and culture of China's Han majority give way to those of the country's other ethnic groups. The balance of sweet and sour and fiery elements in *mugua ji* is a hallmark of the cooking of the Bai people of west-central Yunnan. Though I continue to learn more about the cuisine each day, I will always be amazed by how much magic one fruit can bestow on a simple chicken stir-fry. (See page 80 for a recipe.) —Georgia Freedman

FROM LEFT: ARIANA LINDQUIST, TODD COLEMAN (4)

18 MEAT LOAF

When we need comfort, we make meat loaf. So universally gratifying, it's a global food with countless variations. Southwesterners pack in the chili powder, as in this turkey version (pictured below, top), topped with crushed crackers and melted cheese. *Embutido* (second from top), from the Philippines, cradles hard-boiled eggs, and is steamed rather than baked, which keeps the beef, pork, and ham mixture moist. The almond crust on the South African curry meat loaf (third from top) adds crunch, while dried fruit offsets the spice. Danish *forloren hare* (bottom) is made with beef and pork; the bacon it's wrapped in makes this rich dish even richer. (See page 79 for recipes.)



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19 Gil Marks's *Encyclopedia of Jewish Food*

Culinary historian Gil Marks's magnum opus—published last year after 25 years in the making—encompasses two and a half millennia and the entire geography of the world. His 656-page *Encyclopedia of Jewish Food* (Wiley) is an indispensable resource, paying as much attention to *turshi* (Middle Eastern pickles), as it does to New York City egg creams. Whatever topic we're researching, whether it relates to Jewish food or not, we always find what we're looking for inside.



20 Griswold Cast Iron

We're forever scouring thrift stores and yard sales for Griswold pans: skillets in dozens of shapes and sizes; cake molds resembling lambs and rabbits; pans designed for heart-shaped muffins (above). Until the Erie, Pennsylvania-based company shut down its foundry in 1957, it used an unusually fine sand as a base and employed hand-finishing techniques that produced some of the most beautiful and stick-proof cast-iron cooking pieces ever made. —Stacey Harwood

21 Millie's Restaurant & Bakery

Since 1980, pie lovers have beaten a path to rural Middleport, Ohio (39239 Bradbury Road; 740/992-7713),

for owner Millie Duncan's coconut cream, butterscotch cream, chocolate cream, peanut butter, pumpkin, custard, pecan, cherry, and other astoundingly delicious pies. My favorite, the banana cream, exceeds my benchmarks for excellence: a flaky hand-rolled butter crust, ripe banana, rich custard, and a meringue topping that doubles the pie's height. —Larry Nighswander

22 California Olive Ranch

We've long loved the fruity extra-virgin olive oils produced in California, but limited production on small farms means they're often too expensive to use as everyday oils. California Olive Ranch has fixed that problem: This company works with 67 farms in Northern California that use high-density planting—a Spanish method promoted by the University of California at Davis's Olive Center—that lets farmers quickly harvest and press olives at their peak. The result is some of the freshest single-varietal oils and blends we've tasted. And, at \$10 per bottle, we can afford to use them with abandon.



PALEY'S PLACE

In Portland, Oregon, a city famed for its ingredient-driven restaurants, special credit must be given to Paley's Place (1204 Northwest 21st Avenue; 503/243-2403; paleysplace.net), a shrine to the bounty of the Pacific Northwest housed in a rambling, candlelit Victorian home. Chef Vitaly Paley and his wife, Kimberly, who runs the front of the house, both trained in restaurants in New York and France. Since opening Paley's Place in 1995, they've demonstrated what can happen when classical technique is applied to Oregon's local ingredients, whether it is morel mushrooms or the stunning produce from nearby Sauvie Island. "We came to Portland to find out where these incredible ingredients we were seeing in kitchens were coming from," the Russian-born chef says. What we love most about Paley's food is its quiet confidence, the fact that it's grounded in the classics but not confined by them. One shining example is a dish of West Coast spot prawns, bursting with roe, baked in sea salt with fresh bay leaves from the Paleys' yard, cardamom, and star anise (pictured on facing page; see page 82 for a recipe). The gentle cooking method preserves the crustaceans' meaty texture and sweetness. Like the restaurant itself, the dish is an understated but insanely delicious experience.



24 Homemade Jalapeño Poppers

What do you get when you stuff a smoky roasted jalapeño with Monterey Jack, cheddar, and Parmesan, spike it with cumin and cayenne, roll the whole thing in fresh bread crumbs, and fry it until it's crisp on the outside and meltingly oozy within? The best jalapeño popper you've ever eaten, tweaked in all the right ways to elevate this humble snack to chief-chile. (See page 76 for a recipe.)

25 GREEN WINES

Grapes farmed industrially, with pesticides, herbicides, and heavy irrigation, bring about industrial-size ecological problems. These are some of the reasons why a growing number of winemakers are turning to environmentally mindful practices and going through certification processes so that wine lovers like me are able to seek out and identify "green wines." They include bottles made from grapes that are farmed sustainably or organically, as well as those produced biodynamically—that is, according to a method that views the vineyard as a biodiverse and self-sufficient whole, where insects are taken care of by natural predators, not pesticides, and organic waste, not chemical fertilizer, enriches the soil. But that's only part of the picture. For fans of green wines, there's self-interest at work, too. For centuries, winemakers have espoused this dictum: Suffering vines create the greatest fruit. Industrial agriculture simply makes life too easy for modern grape vines, causing them to produce insipid, characterless fruit. Green wines are the ones with concentrated flavors, tasting uniquely of the land from which they came. Below, some favorites. —Dara Moskowitz Grumdahl



Adelshiem Willamette Valley Elizabeth's Reserve Pinot Noir 2009

Low inputs (less water, less fertilizer, fewer weed killers and pest killers) and other earth-friendly farming methods result in this thunderous raspberry stunner of a pinot noir by a family-owned Oregon winemaker that is certified for sustainability and renowned for its renditions of this varietal. It's a perfect match for duck and game meats.

Cennatoio Chianti Classico 2009

This is a wine with remarkable depth of flavor: blackberry, a good dose of spicy black pepper, and well-structured oaky tannins and minerals. Pair this certified-organic powerhouse from the heart of Tuscany's Chianti region with your most robust and meaty Italian dishes.

Grgich Hills Estate Napa Valley Chardonnay 2008

Racy but graceful, with flavors of orange blossom and lime along with a trace

of slate minerality, this certified-organic and -biodynamic wine is not for lovers of Napa Valley's classic butterscotch chardonnay; it's for those who enjoy structure, vibrancy, and acidity all at once. It's lovely with butter-poached seafood.

Hirsch Veltliner #1 Grüner Veltliner 2010

With nectarine, mineral, and ginger notes, this luscious, spicy Austrian white is made from that country's native grüner veltliner grape by an award-winning biodynamic producer. Served with poultry or a classic wiener schnitzel, it will please both wine drinkers who crave structure and those who like prettiness.

Mas Carlot Costières de Nîmes Les Enfants Terribles 2009

Grown organically in the southern part of France's Rhône Valley, this rustic, muscular mourvèdre-syrah blend displays notes of tobacco and black cherry. It's well suited to homespun, hearty dishes like pot roast and beef stew.

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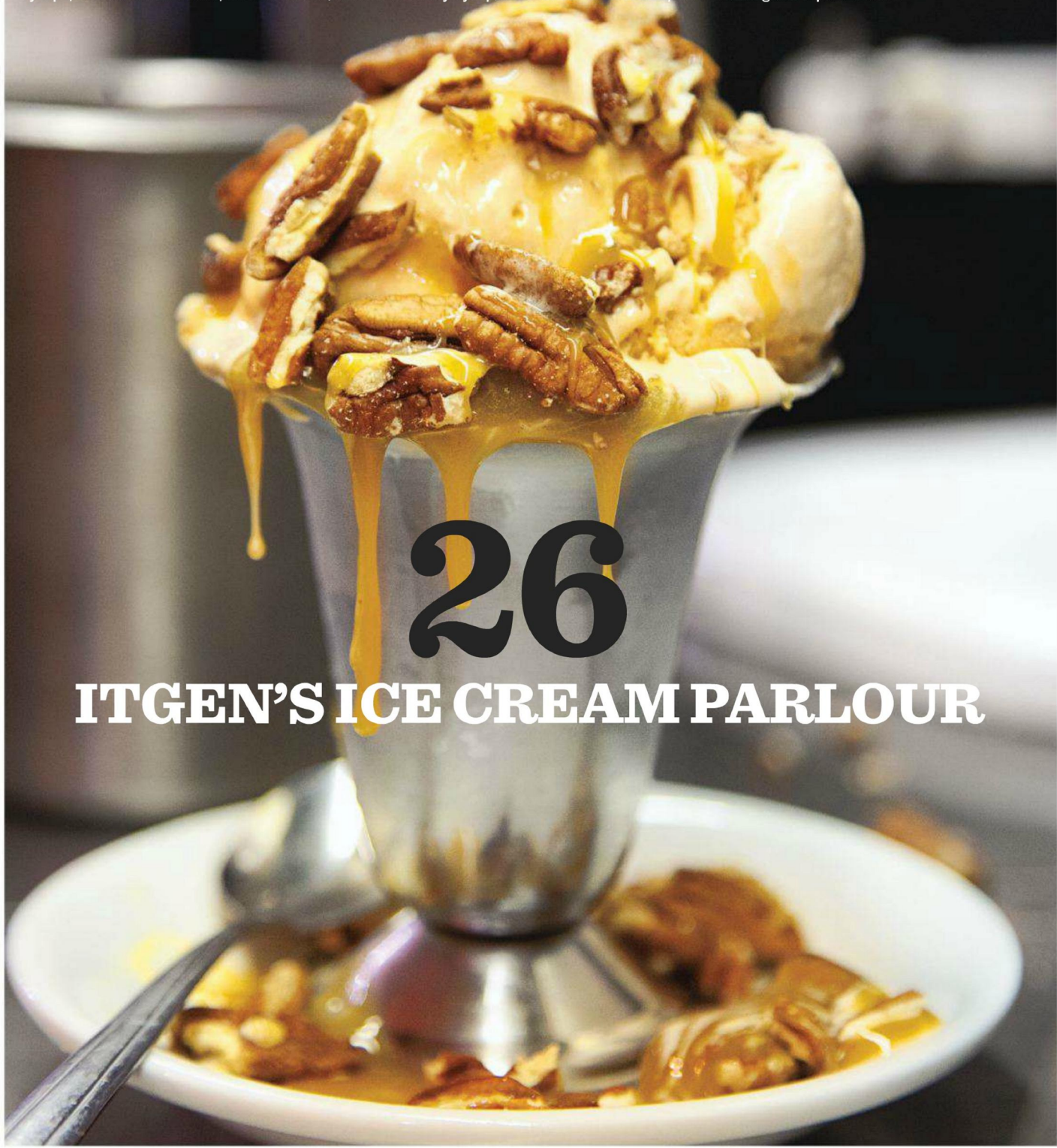
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Itgen's Ice Cream Parlour is in Valley Stream, on Long Island, just outside of New York City, but it would not be out of place in Mayberry. Opened in 1967, it's an old-fashioned local hangout, with swivel stools and cozy booths, which draws plenty of characters who come for reasonably priced meals and to discuss the day's events with owner Walter Itgen, Sr., and his family. The burgers, breakfasts, and other savory foods are made from scratch, cooked to order, and delicious. But what really sets Itgen's apart is its homemade ice cream. And homemade whipped cream, hot fudge, syrups, marshmallow sauce, and wet nuts (walnuts in sticky syrup). If

it's topping a sundae, banana split, or Belgian waffle, it's made on the premises to scrumptious effect. Moreover, when it comes to portioning, it's a matter of pride for the staff to outdo themselves. Malted and shakes are delivered along with a backup gulp in a frosty aluminum shaker. If the sundaes look a bit messy, that's only because the kids who work there don't skimp on the toppings. The cups they're served in are even set on plates to catch every drop of chewy butterscotch or thick strawberry syrup that slides off the ice cream and over the edges of the dish. It's not uncommon to see patrons licking those plates clean.



26

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27

Czech Beer Revolution

Home of the original pilsner, the Czech Republic has a deep and abiding relationship with beer, downing the world's highest volumes of the drink per capita. Even so, for years Czech beer culture was homogeneous: Deviations from pilsner-style pale lagers were rare, and pubs usually tapped just one large, industrial brand. Thankfully, that's all changing. In the past few years, more than 50 dynamic new breweries have sprouted up around the country, and their creative beers are stunning. In the north, Pivovar Kocour brewery produces a bittersweet IPA, called "Samuraj," with aromatic American hops; in the east the Černý Orel brewpub makes a lambic-style sour beer with cherries, using yeasts from Belgium. Czech brewers have started exploring their own history, too, producing traditional wheat beers, which had all but disappeared with the rise of pilsner. All of these new brews are finding a home in pubs, like Prague's Zlý Časy, which offers around 24 tap beers, all made by craft brewers. Paired with goulash and dumplings, there's no better way to taste the revolution. —Evan Rail

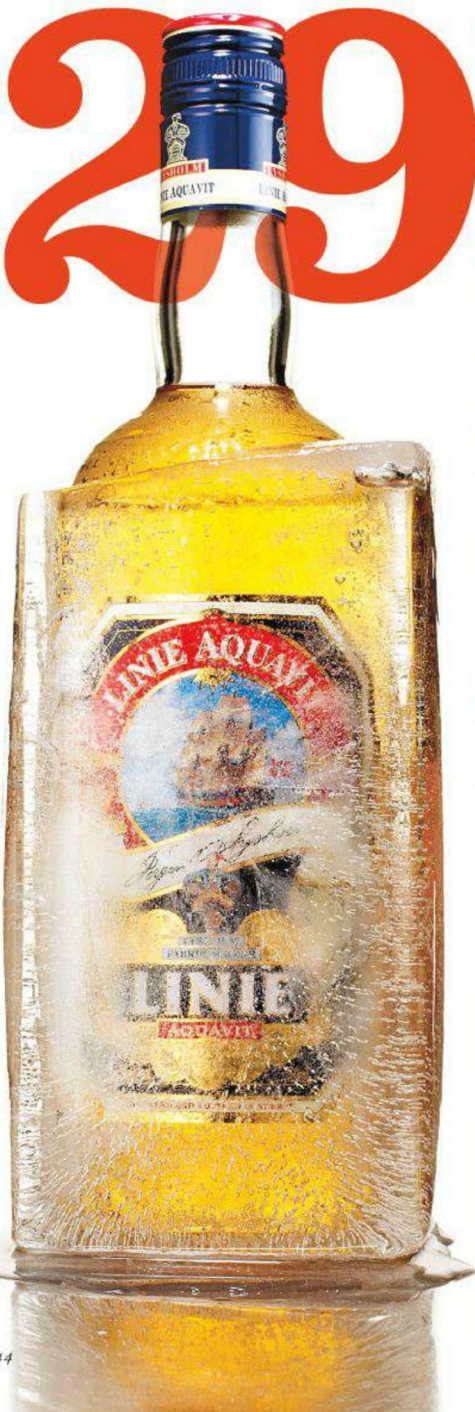
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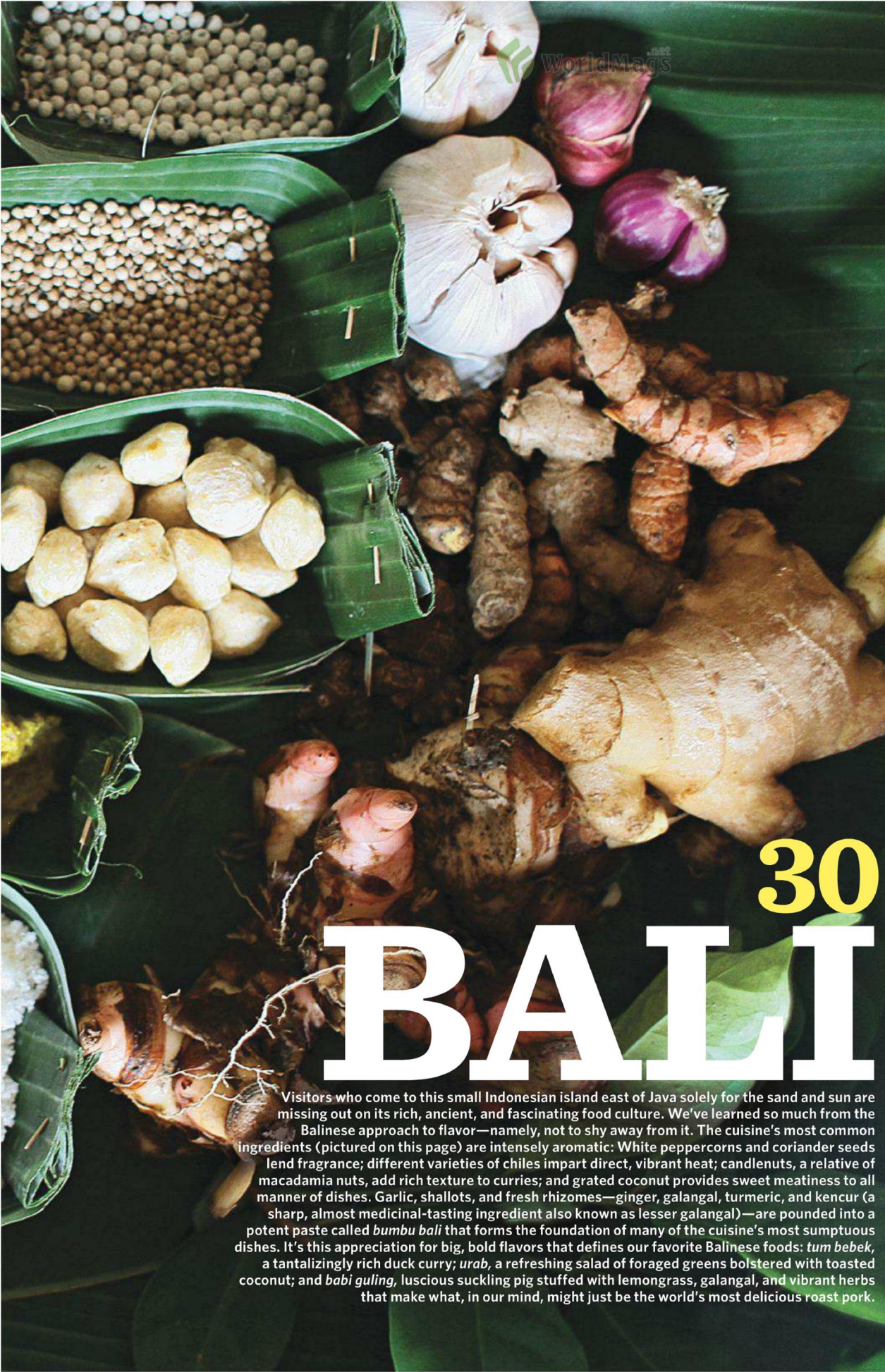
Better Brittle

We're nuts for Better Brittle, dense, chewy rectangles of finely ground roasted peanuts encased in salted, caramelized cane sugar. Christiana Semabia of Syracuse, New York, makes the brittle using a recipe for *nkate*, a traditional peanut confection that she learned to prepare as a visiting student to

LINIE AQUAVIT

Linie is the smoothest, richest aquavit we've ever sipped. Distilled from potatoes, with a robust caraway flavor, it's aged, per Norwegian law, in oak. But the Oslo-based makers of Linie take it even farther—literally—by sending their casks off in the holds of ships, on a 19-week voyage that crosses the equator twice. Along the way, the spirit sloshes around with the movement of the waves, and the barrels—formerly used to store sherry—swell and contract in extremes of heat and humidity, imparting the character of the wood and polishing the flavor, so that the gold-hued liquor tastes rounder and nuttier. While many aquavits overwhelm in cocktails, Linie mixes beautifully, providing a layer of deep, warm, woody spice.





Visitors who come to this small Indonesian island east of Java solely for the sand and sun are missing out on its rich, ancient, and fascinating food culture. We've learned so much from the Balinese approach to flavor—namely, not to shy away from it. The cuisine's most common ingredients (pictured on this page) are intensely aromatic: White peppercorns and coriander seeds lend fragrance; different varieties of chiles impart direct, vibrant heat; candlenuts, a relative of macadamia nuts, add rich texture to curries; and grated coconut provides sweet meatiness to all manner of dishes. Garlic, shallots, and fresh rhizomes—ginger, galangal, turmeric, and kencur (a sharp, almost medicinal-tasting ingredient also known as lesser galangal)—are pounded into a potent paste called *bumbu bali* that forms the foundation of many of the cuisine's most sumptuous dishes. It's this appreciation for big, bold flavors that defines our favorite Balinese foods: *tum bebek*, a tantalizingly rich duck curry; *urab*, a refreshing salad of foraged greens bolstered with toasted coconut; and *babi guling*, luscious suckling pig stuffed with lemongrass, galangal, and vibrant herbs that make what, in our mind, might just be the world's most delicious roast pork.

Ghana in the 1990s. With its granular texture and rich peanut flavor, it's everything we love about peanut brittle, and then some.

31 Brazil Nuts

Though Brazil nuts are touted for their health benefits, for us, it's all about their luxurious flavor and texture. The nuts' high fat content make them creamy and rich; grated, they're a ringer for coconut—you can use the shavings to finish all kinds of dishes—and they're wonderful raw, roasted, or added to baked goods. In Brazil, where the nuts grow on trees, nestled like orange segments in coconutlike pods, they're ground for soups, including a silky version made with cream and pomegranate.

32 Picardie Tumblers

I've used these versatile, virtually unbreakable glasses, a standby of Parisian bistros and cafés, since I was a kid. My sisters and I would drink milk from them; now, I reach for one when I'm pouring wine. Produced in France since 1929 by Duralex, the company that patented the process for tempering glass, Picardie tumblers are made of heat- and shatter-resistant glass, with an iconic fluted shape and a reassuring heft. After years of use, my set has remained miraculously scratch-free—it's a design that endures in more ways than one. —Anna Stockwell



33 CAFÉ GERBEAUD

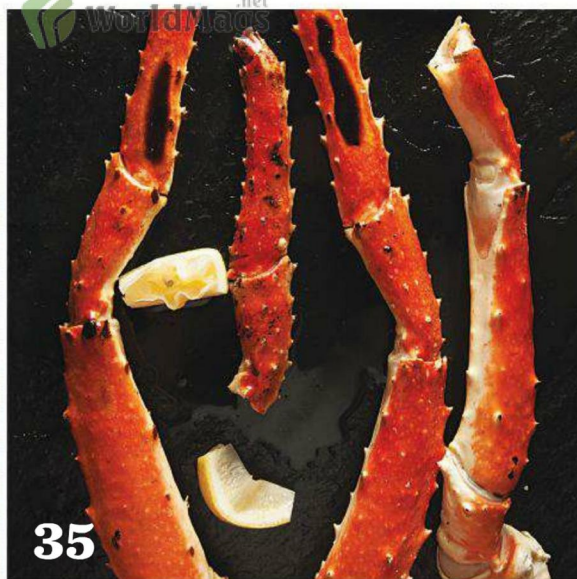
It seems every great European city has its pastry palace, and in Budapest, that place is Café Gerbeaud (1201 Vörösmarty ter 7; 36/1/429-9000; gerbeaud.hu.) Located in the elegant Vörösmarty Square since 1870, the space is nothing short of spectacular, a gilded hall with a swirling rococo ceiling, rich wood paneling, and a 40-foot marble counter showcasing classic Austro-Hungarian layer cakes. Café Gerbeaud belongs to the grand legacy of Mittel-European coffeehouses that once served as gathering places for the intelligentsia, who, over cups of strong coffee and pieces of cake, plotted the course of culture. Though Café Gerbeaud is more likely to be populated by tourists today, the cakes are still exquisite. *Esterhazy torte* (pictured), named in honor of the 19th century Hungarian prince, features six slender layers of walnut-rich dacquoise interspersed with brandy-scented vanilla butter cream, and crowned with fondant icing. The very special blueberry poppy seed cake, meanwhile, contrasts the intensely floral fragrance of wild berry jam with the earthy richness of the poppy seeds in the dense flourless cake. Perhaps the most famous is *Dobos torte*, the quintessential Hungarian creation of vanilla sponge cake stacked with rich chocolate butter cream, and capped with caramel, an indulgence that's hard to resist.

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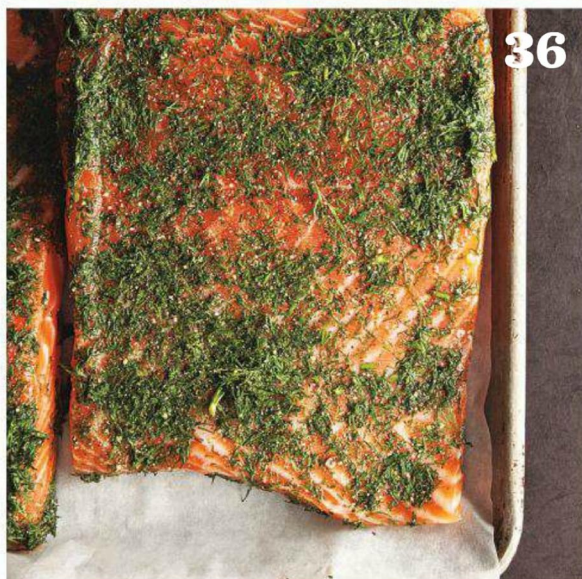




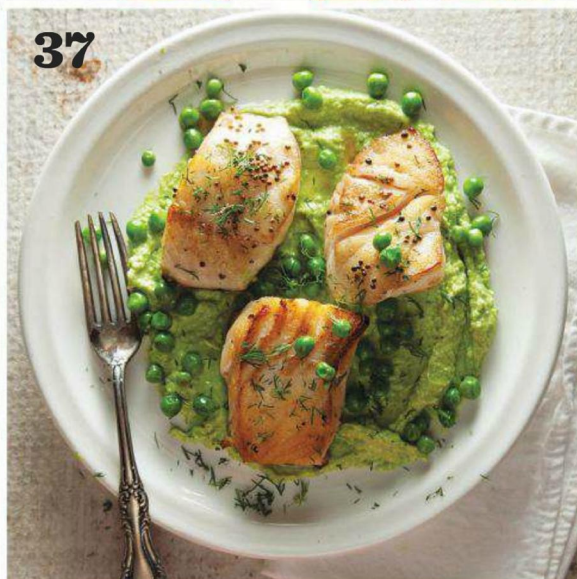
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38

Posh Nosh

There's no better send-up of food television than *Posh Nosh*, the BBC's hilarious cooking show parody. In their quest to "bring extraordinary food to ordinary people," our hosts, the Honorable Simon and Minty Marchmont (played by Richard E. Grant and Arabella Weir), welcome us into their kitchen, where instruction is a mixture of cheerful snobbery and tortured linguistics. In Episode 3 (viewable on YouTube), Minty offers, "We make our own stock, but by all means buy stock cubes if you have low self-esteem." According to the Marchmonts, you must "alienate the chorizo," "interrogate the mussels," and "blade-run your knife under the fish's skin until it's thoroughly ashamed." We'll never look at cooking in quite the same way again.

39

Cuc Gach Café

The most fascinating place to eat in Ho Chi Minh City right now is Cuc Gach Café (79 Phøn Ke Binh, Dakao Ward, District 1; 84/1/101-010; cucgachcafe.com), the latest high-concept restaurant by the architect Binh Tran. Painstakingly furnished to resemble a stylish, midcentury Vietnamese home and offering home-style dinners—stir-fried bok choy; pork stewed in caramel and pepper sauce—it shores up nostalgia for a not-so-distant past, before war and political repression changed everything. When the staff threads a tape onto the vintage player, the plaintive sound of a 1960s Saigonese singer—music that remains banned under Communist rule—moves even Western visitors.

NEW FISH COOKBOOKS

Thank heavens for the recent bonanza of fish cookbooks. Relying on older books can be problematic: The world has changed, the seas have changed, and the kinds of fish that are abundant and available have certainly changed. Below are four titles released in 2011 and 2012 that help us make better choices—and more delicious fish dishes—than ever before. **34** British author and gentleman farmer Hugh Fearnley-Whittingstall has teamed up with the aptly named Nick Fisher—the BBC's go-to seafood pundit—for *The River Cottage Fish Book* (Ten Speed Press), which includes practical instruction on everything from gutting to filleting to defrosting fish, with thorough guidance regarding sustainable practices. At its heart are dishes like curried mussels served in a creamy, herbaceous, wine-laced broth (pictured above, top left; see page 79 for a recipe) that are so appealing you can't wait to visit your fishmonger. **35** In *For Cod & Country: Simple, Delicious, Sustainable Cooking* (Sterling Epicure), Washington, D.C.-based chef Barton Seaver asserts that what's good for the oceans makes good culinary sense, too. Recipes are organized seasonally—reasonable, as most fishes' flavor and availability changes across the year. It also means that Seaver groups seafoods with sides that suit them naturally—summery grilled king crab legs (pictured above, top right; see page 80 for a recipe) with grilled kale drizzled in almond oil; broiled Arctic char with a wintry ragout of turnip, celery, and chestnuts. **36** Artist and designer Jake Tilson's books, for which he creates the recipes, the photographs, and even the fonts, are always engaging. In *at the Deep End: Cooking Fish Venice to Tokyo* (Globe Pequot Press) is downright thrilling; it tells the tale of Tilson's quest to overcome his fish phobia. He catches mackerel off the coast of northeast Scotland; he snorkels in the shark-infested waters of Australia's Great Barrier Reef. But mostly he cooks the dishes he's discovered in his travels: Venetian cuttlefish in its ink with polenta; a classic Swedish *gravad lax* (pictured above, bottom left; see page 74 for a recipe). **37** In February, Phaidon Press is publishing *Fish: Recipes from the Sea*, a new collection from the archives of Italy's seminal *Silver Spoon* cookbook, with full-color photographs and illustrated encyclopedia-style entries on the fish called for in every dish. There's step-by-step instruction in techniques such as scaling and skinning, shucking oysters, and preparing octopus, while the seductive recipes run to fried skate with butter and capers, and sautéed cod with a luscious pea cream (pictured above, bottom right; see page 82 for a recipe).



40



NEW STOCKHOLM CUISINE

The alabaster square of seared cod sat primly in a bath of golden foam, nude except for a tiny corsage of watercress and a transparent veil of pickled cucumber. The dish looked so pure, so innocent, I was not prepared for its potent, primal flavors: The sauce's sea-buckthorn berries were tart and bright, tempered by the lactic richness of good butter. Course after course, my lunch at **F12** (*Fredsgatan 12; 46/8/248-052; f12.se*) embodied the kind of modern Swedish cooking that has quietly transformed Stockholm into one of Europe's most intriguing food cities. F12, named for its address on the thoroughfare Fredsgatan, may have one Michelin star, but a meal here comes with none of the tedious hauteur or wilting fussiness you might expect from restaurants of this caliber in other cities. Great food in Sweden, I've >>

>> learned, has never been locked inside the gilded cage of Gallic gastronomic conventions. The country's best restaurants reflect Swedish values—equality, yes; pretension and privilege, no.

Having lived in Paris for 25 years, I was a little flustered by the warm welcome I received in F12's sun-filled dining room, and also by the pleasant alacrity of the service. There was a light, happy atmosphere in the restaurant, and as I made my way through the meal—from a smoked and barely coddled hen's egg with shavings of local black truffles, to the dessert, a refreshingly tart pudding of Åkerö apples—it struck me that the Swedes just may be truer acolytes of the grand French gastronome and writer Curnonsky than the French themselves. What I discovered while eating my way through the Swedish capital recently is that the city's best chefs instinctively adhere to Curnonsky's famous adage: "Good cooking is when things taste of what they are."

I'd come back to Stockholm because I'd had a magical meal under the midnight sun at **Mistral** (*Sockenvägen 529, Enskededalen; 46/8/101-224; mistral.nu*) last summer. This restaurant is so plain it looks like the set of an Ingmar Bergman film. An endearingly frumpy doily hand-knit by chef Fredrik Andersson's mother decorated my bare wood table, one of only six in the dining room. A Swedish friend in Paris had raved about Andersson, insisting that despite the short Swedish growing season, he excelled at cooking with local seasonal ingredients.

Up to that point, aside from the "Swedish" meatballs that were among the best hot-lunch options at my elementary school, Swedish cooking didn't mean much to me. If pressed for other edible things that Scan-

Stockholm's best chefs instinctively adhere to the famous adage: "Good cooking is when things taste of what they are"

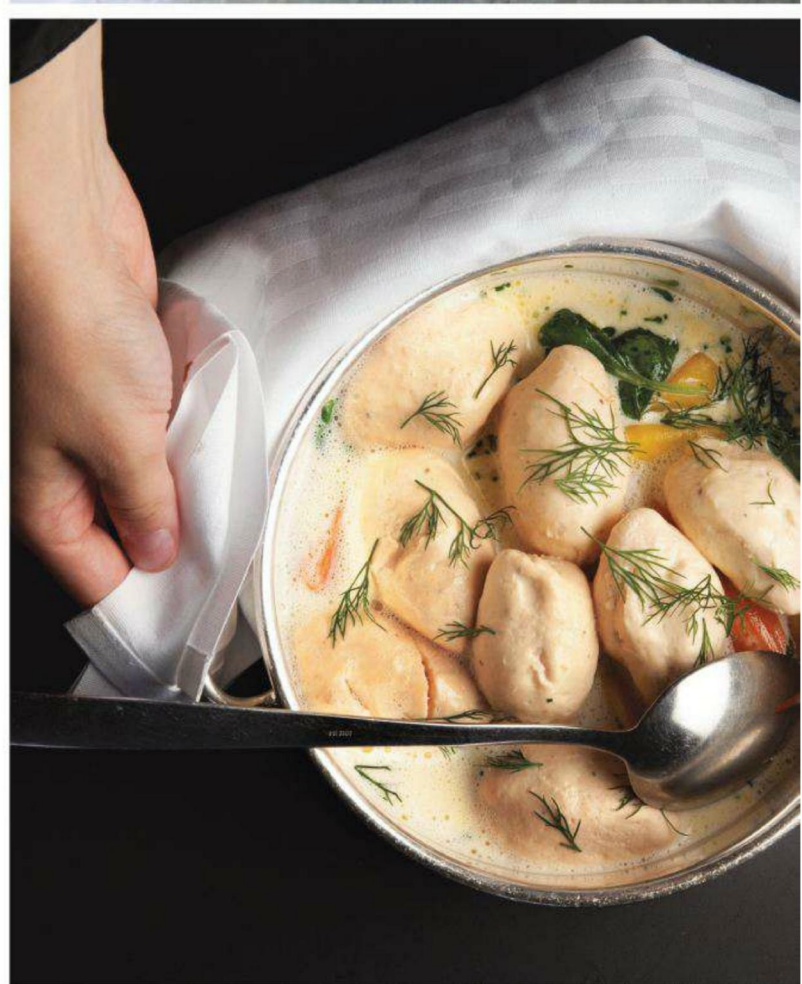
dinavia brought to mind, I suppose I might have said dill and herring.

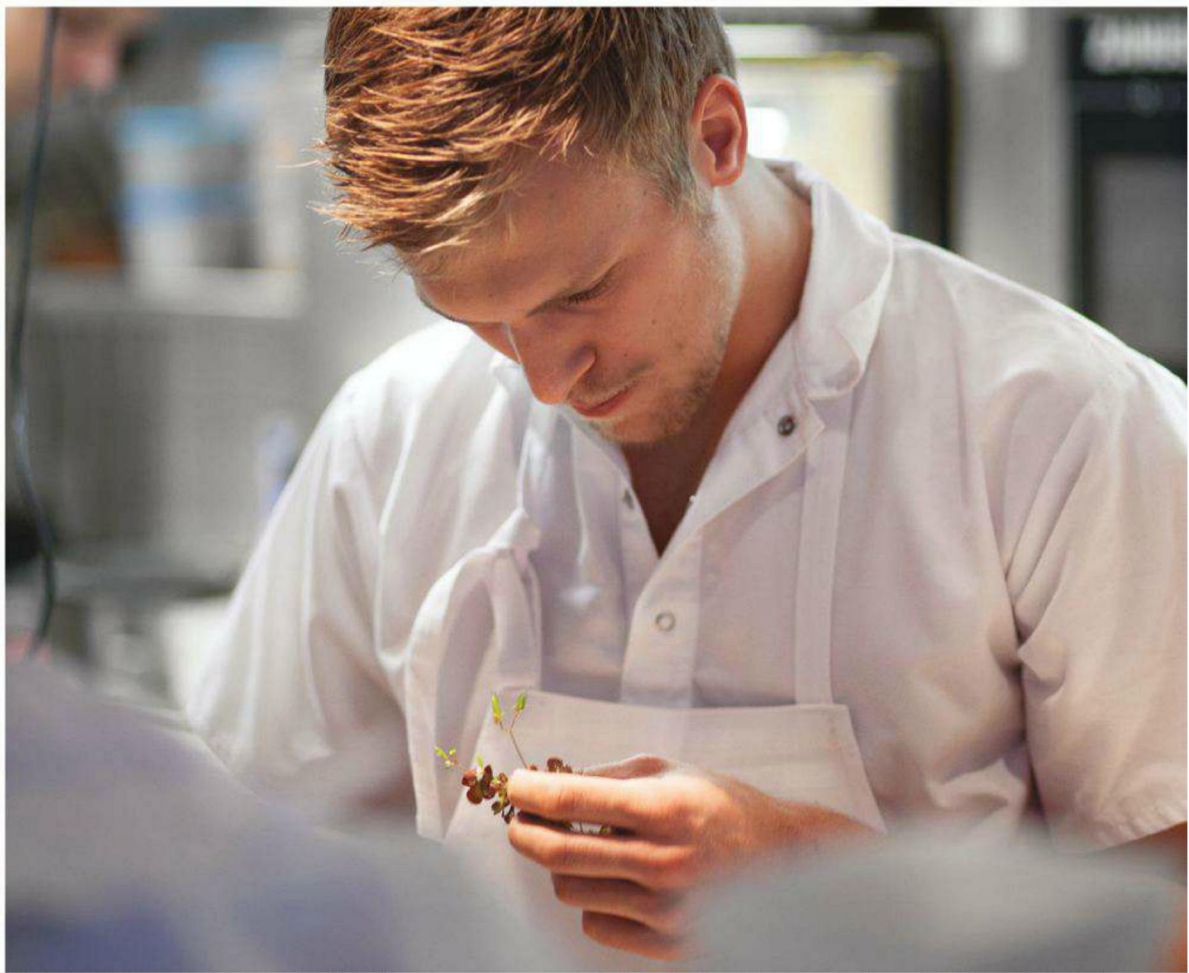
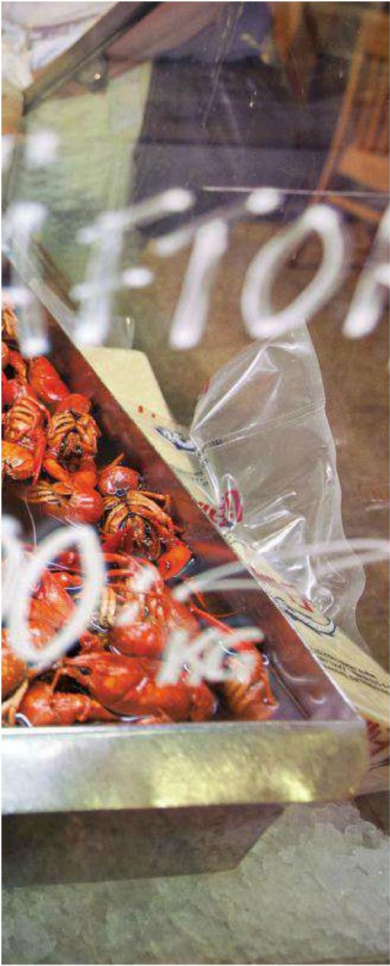
So Andersson's tasting menu was a real education: A run of seven dishes, it began with an intriguing composition of cucumber, fresh almonds, candied fennel seeds, and yogurt ice cream served with cold green tea. There was also a stunning still life of baby beets, tomatoes, Swiss chard, kale, runner beans, zucchini, and just-set egg yolks with shellfish roe and powdered rhubarb; and roast veal with seared onions, a grassy herbal *jus*, milk "skin"—the layer that forms atop slow-boiled fresh milk—and sautéed nettles in brown butter with pike roe.

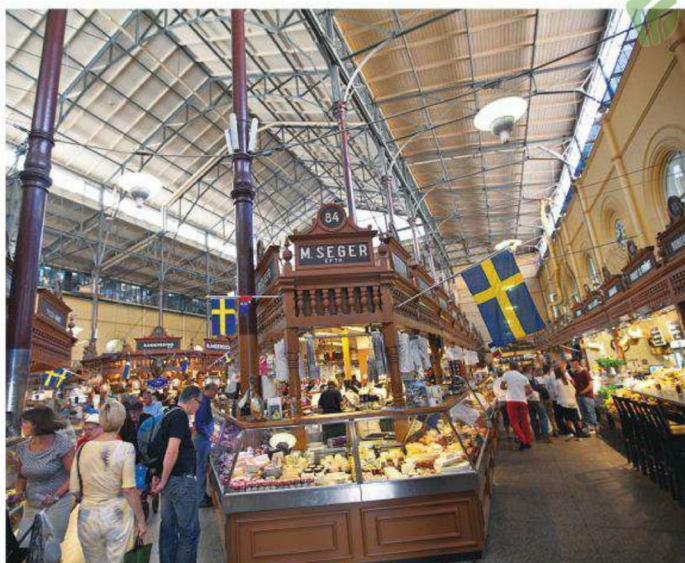
My second meal at Mistral, on this last trip, was just as intense. To start, there was hot rye bread made with stone-ground flour, served with raw-milk butter so good I wanted to eat a quart of the stuff alone in a dark room. Shards of fried yogurt were garnished with raw fava beans, raw yellow beans, and sliced red grapes. Griddled cabbage was punctuated by a wild blueberry coulis, nori, and pickled cucumber. The combinations were often surprising but always brilliant and delicious.

At **Frantzén/Lindeberg** (*Lilla Nygatan 21; 46/8/208-580; frantzen-lindeberg.com*), a two-star restaurant in the Gamla Stan neighborhood that occupies an old dairy shop, a server presented a fat langoustine waving its claws before it became part of my dinner. Björn Frantzén and Daniel Lindeberg's cooking involves witty, modern riffs on the tradi-

Clockwise, from top left: freshwater crayfish at Lisa Elmqvist in Östermalm Saluhall Market; Stockholm's Djurgården park; Oskar Larsson, a cook at Frantzén/Lindeberg restaurant; salmon quenelles in white wine sauce at Ulriksdals Wårdshus. Previous page: an autumn dish of carrots, almonds, and chanterelles at Esperanto.







tional Swedish palette of smoke and salt, pickling and purity, the lactic and the wild. Tasting menus tend to overkill, but two days after my vivid meal at Frantzén/Lindeberg, I was still thinking about crabmeat in tomato water with fresh dill and pickled mustard seeds; langoustine tartare dressed with unfiltered grapeseed oil, puréed seaweed, and sweet woodruff, a leafy, flowering herb with a scent like fresh hay. I'd never eaten food like this before.

"Our food culture is very unknown," chef Mathias Dahlgren told me when I visited the neoclassical dining room of **Matsalen** (*Södra Blasieholmshamnen 6; 46/8/679-3584; www.mathiasdahlgren.com*), his two-star restaurant at the Grand Hotel that's probably Stockholm's most famous dining room. According to Dahlgren, "Swedes are still much closer to nature than people in other European countries, and this explains our preference for highly legible cooking in which the produce stars." He allowed that modern Swedish cooking has also been "broadened and deepened by immigration, first from Italy, Greece, and Yugoslavia, and now from all over the world." At Matsalen I ate amuse-bouches of charcoal-grilled spring onions reminiscent of Catalan *calcots* that came with surgical scissors so I could snip them into bite-size pieces to dip into a sauce of sour cream and "malt soil," a blend of malt and flour made to resemble fresh earth; sourdough tempura fritters filled with juniper-smoked haddock; oyster-and-cucumber water with cucumbers, tapioca, and caviar; and pickled elder flowers. The flan of foie gras with fresh and roasted hazelnuts and a white wine vinaigrette was spectacular, too.

The game changer in Stockholm, Dahlgren told me, was the late chef Tore Wretman, who rose to prominence in the 1950s. "He created good restaurants that were everyday gathering places—before that there were only special-occasion places," Dahlgren explained. "Wretman was also a big champion of really good Swedish home cooking, which is what this New Swedish cooking was born from."

Eager for a taste of the good Swedish home-style cooking Dahlgren was talking about, I went to the very popular **Rolfs Kök** (*Tegnérgatan 41; 46/8/101-696; rolfskok.se*) for lunch. This amiable bistro with bare wooden tables, an eat-at bar, and busy but friendly service, has the same vibe as Le Baratin in Paris or The Spotted Pig in New York—that is, it serves first-rate comfort food to a hip crowd that includes a lot of off-duty chefs. Though my *potatis-och purjolöksoppa* (creamy potato and leek

soup) and *köttfärslimpa, gurka, och gräddsås* (spicy meat loaf served with glazed root vegetables, pickles, and creamy gravy) didn't come with any of the theater that animated Frantzén/Lindeberg, these homey, consoling dishes had clearly grown out of a shared respect for ingredients.

For me, a chef really succeeds when he or she presents a dish you know you'll never forget. At **Esperanto** (*Kungstensgatan 2; 46/8/696-2323; esperantorestaurant.se*), chef Sayan Isaksson, a soft-spoken Thai man who was adopted by a Swedish couple as a child, sent out the most delicious expression of umami I've ever eaten: fine batons of toast topped with scallop roe, Swedish truffle shavings, button mushrooms, and bone marrow, accompanied by a shot glass of oxtail and black tea consomme so rich my lips stuck together. At **Lisa Elmqvist** (*Östermalms Saluhall, Östermalmstorg; 46/8/5534-0410; lisaelmqvist.se*), fishmonger to the Swedish royal court and a noted eatery in the Östermalms Saluhall Market, it was toast Skagen, tiny, sweet Baltic prawns dressed with mayonnaise and dill, served on toast. And then a plate of smoked salmon topped with chanterelles in a perfect *beurre blanc*.

I had a hunch that a traditional smörgåsbord would be the perfect finale to my Stockholm sojourn, and having asked for suggestions, I ended up at **Ulriksdals Wårdshus** (*Ulriksdals Slottspark, Solna; 46/8/850-815; ulriksdalswardshus.se*), a Hansel-and-Gretel-ish 19th-century inn with lacy gingerbread trim in a park six miles north of Stockholm. Though the term has been misappropriated in North America to signal a gluttonous buffet, a real smörgåsbord is a finely choreographed self-service meal that Swedes eat in decorous increments.

Armed with a pilsner from Spendrups brewery and a shot of *snaps*, I hit the feast, which debuted with herring and salmon prepared in a variety of different ways, yellow carrot salad, boiled eggs topped with mayonnaise-dressed shrimp, and other hors d'oeuvres. Inspecting the array of seafood dishes and then the meats—cold reindeer, ham, Swedish meatballs, and more—I realized that a really good smörgåsbord like this one parses out the palate of Stockholm, revealing its humble beauty. Here were the building blocks of the superb dishes I'd eaten all week long.

There were a lot of feathery green sprigs ornamenting the sumptuous spread, but by then I knew that dill is more than just the Nordic equivalent of North America's ubiquitous garnish of curly parsley. The difference between the ways in which these two herbs are used is that nothing on the Swedish table, modern or traditional, is ever superfluous. And that's its beguiling and very clear-eyed genius. —*Alexander Lobrano*

From left: Östermalms Saluhall Market; venison with juniper sauce and potato-almond purée (left) and arctic char with crispbread and spring vegetables at Ulriksdals Wårdshus.

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pasta or served over
grilled chicken or fish.
(See page 83 for a
recipe.)

42

Fromage Fort

When French home cooks have odds and ends of different kinds of cheeses in the refrigerator, they turn them into *fromage fort*, a creamy spread that's wonderful slathered on baguette slices or served with crackers. We love that this free-form recipe never tastes the same twice. Depending on the cheeses you have on hand, it's sometimes tangy and fresh-tasting; other times, spicy and robust. Got brie, roquefort, and camembert? Or stilton and boucheron? It doesn't matter: Blend them in the food processor, add some white wine, perhaps some garlic. Leave it to the French to figure out a way to make cheese even more delicious.

43

Patience Gray

In the 1960s, the British food writer Patience Gray abandoned her native country with her partner, sculptor Norman Mommens, to live near a series of marble quarries in remote parts of the Mediterranean. The life they made together is the subject of Gray's greatest work, the lyrical cookbook-memoir *Honey from a Weed* (Prospect Books, 1986). Hauling her own water, coaxing what crops she could from the stony earth, and preparing local dishes, she came to understand the cooking of these places as she never would have from the vantage point of a London kitchen. "My ambition in drawing in the background to what is being cooked," she wrote in the book's introduction, "is to restore the meaning."

41

Puttanesca Sauce

The elements of Italy's famously pungent sauce—garlic, tomatoes, fresh herbs, capers, anchovies, and olives—add up to one of the most satisfying quick-simmered sauces we know. (Legend has it the sauce was invented in Neapolitan brothels, because it was an easy and comforting dish to whip up between, ahem, other activities.) Throw them in a pan, and a few minutes later you have a lusty-tasting mélange that's delicious tossed with

44

CRABBY JACK'S

Back in 2005, three months after Hurricane Katrina, I found myself in New Orleans, fumbling through shifts in restaurant kitchens and reporting on the tentative first steps in rebuilding the city's dining scene. For relief from the sad emptiness of the French Quarter, where I was working, I would drive west to Jefferson Parish to have a po'boy, or two, at Crabby Jack's (428 *Jefferson Highway*; 504/833-2722), a counter-service lunch joint owned by chef Jack Leonardi. Elbow to elbow with locals tired and hungry from hauling storm debris, I ate crusty, airy loaves piled with plump fried oysters (pictured, facing page; see page 80 for a recipe), flaky catfish, or tender roast beef. I made my way through Leonardi's more unconventional creations, too: the slow-roasted duck po'boy, dripping with rich gravy; the fried green tomato po'boy topped with a creamy, spicy shrimp remoulade; the one with tangy barbecued brisket. They were all deliriously good. Every ardent po'boy fan has their favorite shop. For me, Crabby Jack's was, and is, peerless. It's never hurt that it's located right in front of New Orleans' big fish wholesaler, the Louisiana Seafood Exchange. "They just walk the seafood over," says Leonardi. "If I don't like it, I walk it right back." Since you can't get there without getting in a car, lots of the city's visitors have never been. But I always splurge for a rental car in New Orleans, if only so I can hit Crabby Jack's. Many trips back and many po'boys later, I find the food just as wonderful as it was when I needed it more. —Betsy Andrews



45

GEORGIAN DUMPLINGS

When I moved to Tbilisi, Republic of Georgia, in 2006, I knew I was heading into a year of good eating; the country is famous for its lavish cuisine. But among the veal-and-plum stews and walnut-sauced eggplant, it was the *khinkali*, the country's dumplings, that won my heart. The fist-size packets of pleated dough, usually filled with spiced ground lamb and meaty broth, were a revelation. I tried my first one at a countryside feast, where a platter was brought out with great fanfare. We ate them piping hot, slurping lustily to prevent juices from dribbling down our chins. After that, I found them at Tbilisi's many *sakhinkle* (literally, "where dumplings are"), casual eateries where *khinkali*-makers roll out thin rounds of dough, gather the circumference together around the filling, then immerse them in boiling water just long enough for the meat to release its juices. In the city, dumpling houses offer more than just lamb *khinkali*; there are those stuffed with mushrooms, farmers' cheese, nettles, and mashed potatoes and dill. But the classic Tbilisi dumpling—and my favorite—is the *kalakuri* ("city style"), stuffed with a beef-and-pork blend seasoned with cilantro, chile, and onion. Even when I set the doughy top-knot aside, as serious dumpling eaters do, they're so filling that I rarely finish an order before they get cold. Luckily, there's a second chance with these dumplings. Send them back to the kitchen, where the cooks will fry them in butter and return them to you, crispy and hot. (See page 77 for a recipe.) —Karen Shimizu

46 Tunnock's Caramel Wafer Biscuits

Scotland loves its Tunnock's biscuits, and so do we. The same family has been producing this line of foil-wrapped sweets in a factory in the town of Uddingston, outside Glasgow, since 1890; our favorites are the Caramel Wafer Biscuits, which come in dark and milk chocolate versions. Beneath the chocolate coating, thin layers of airy wafer alternate with scant caramel filling, for a restrained balance of sweetness and crunch.



47 Boiled Peanuts

Boiled peanuts—or “p-nuts,” as you’ll often see it spelled on signs lining rural routes in the South—are a Dixieland delight. Follow one of those signs to a roadside stand to stock up, and then drive along shelling and slurping and munching away, murky brine running down your arm. Or make them yourself at home by boiling fresh (otherwise known as green) or raw peanuts still in their shells (see page 78 for a recipe).

48 RED BOAT FISH SAUCE

You used to have to go to the Vietnamese island of Phu Quoc to get the pungent, deep-burgundy, supremely rich *nuoc mam* (fish sauce) that is considered the country’s finest. Now Red Boat Fish Sauce is exporting the first pressing—potent stuff, made from the freshest anchovies and salt—which possesses an intense concentration of protein and flavor. I use it in Viet fare but also add it to pasta sauce, stews, and Caesar salad dressing for a rush of umami goodness. —Andrea Nguyen



They’re the perfect snack—starchy, salty, satisfying—the edamame of the American South. —Lauren Utvich

49 Beurre Manié

Beurre manié is one of the best ways to thicken a sauce or a soup, period. This fancy-sounding mixture—it means kneaded butter in French—is incredibly simple to make and equally easy to use. Just rub enough flour into softened butter to make a thick paste; then whisk in little bits of the paste to finish a pan sauce for, say, shrimp scampi or a roast turkey, or to enrich a seafood chowder. As the butter melts, it separates and evenly disperses the flour particles, which swell and thicken the liquid. The result: a lustrous, velvety texture with nary a clump. Once a technique that was employed by professional and home cooks, unfortunately, this smart kitchen trick is rarely seen anymore. We think it’s time to revive it. (For a how-to technique, see page 78.)

50

A World of Whisks

We're awed by the whisk's unparalleled power to blend and aerate—no electricity required. And what other kitchen tool comes in so many fantastic permutations? Consider the examples pictured below, from top to bottom. The sturdy whisk at top, from King Arthur Flour, is for mixing bread dough. It has a long wooden handle for leverage, and the stiff wire loops have an open design that moves through dough, as opposed to just pushing it around the bowl. The spring coil whisk, designed for sauces and gravies, is flexible enough to build up some added torque; it's great for beating eggs, too. There's nothing better than a ball whisk for making a pan sauce: The balls at the end of each prong scrape and deglaze the bottom of the pan, then thrash through the sauce until it's free of lumps. The next whisk's stem, twisted like a cocktail stirrer, and compact springs make it our go-to tool for mixing foamy drinks. And the whisk pictured at bottom, with a bendy handle that adapts to most any size bowl, is just the thing for a vinaigrette.



THE CAFETERIA

We love the thrill and opportunity of cafeteria-style dining. Before taking a tray, you snake along what is known in the trade as the preview line, offering a seductive view of food over the shoulders of those in front of you. When your time comes, you have to make fast decisions: baked ham or meat loaf? Squash casserole or butter beans? The delicious hysteria of having to choose among so much good-looking food is a state of mind known to cognoscenti as cafeteria anxiety.

We're not talking about help-yourself buffets or salad bars, but places where pro cooks prepare square meals from scratch, often in open kitchens. Cafeterias date back to the late 19th century, when restaurant-going was a fairly novel experience for people of modest means; this style of dining was designed to allay concerns over mystery meat and other unknowns. Though in recent years many beacons of the cafeteria's early days have gone under—the Belle Meade of Nashville, Laughner's of Indianapolis, Dubrow's of New York, to name a few—many of the greats survive and thrive. Let us say a prayer for Clifton's Cafeteria (pictured, above): Opened in downtown Los Angeles in 1931 and now under new ownership, this doyenne of push-tray service closed for renovations in 2011. No doubt the old girl needed spiffing up. We only hope the new regime, which plans to reopen it this spring, honors that which made it a

food service benchmark: honest eats in faux-forest kitsch décor and a "Golden Rule" policy of never turning away a hungry customer.

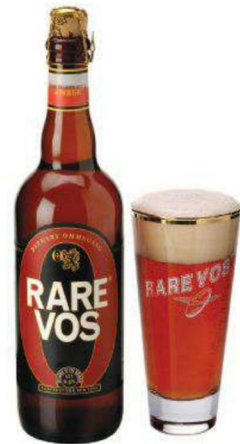
Throughout the South you can count on smothered pork chops and buttermilk chess pie at the Piccadilly chain, but we have a special fondness for such one-of-a-kind Dixie cafeterias as Matthews in Tucker, Georgia, for fried catfish, creamed corn, and strawberry shortcake. The nation's cafeteria nexus, however, has long been Indianapolis, still home to such square-meal shrines as Jonathan Byrd's, where the line boasts a minimum of a dozen entrées (turkey pot pie, please), and Gray Brothers, famous for its chicken and noodles, and shelf after shelf of pie slices, including a definitive version of the official Hoosier dessert, sugar cream pie. Shapiro's, which opened there in 1905, serves corned beef on thick-cut house-baked rye; indeed, great cafeteria fare isn't only mainstream meat and potatoes. Northern Ohio boasts a slew of central European cafeterias, including Sokolowski's University Inn of Cleveland, known for butter-glistening pierogi smothered in onions, and Al's Corner Restaurant of Barberton, a workingman's luncheonette where sausages come from the family butcher shop and a masterful lunch of chicken paprikash with dumplings gets you plenty of change from a \$10 bill. (For contact information for these cafeterias, see *The Pantry*, page 90.) —Jane and Michael Stern

FROM LEFT: TODD COLEMAN (5); LARRY NIGHSWANDER



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BELÉM

In Belém, everything I knew about Brazilian cuisine from my previous trips to the country fell away. Instead of the subtle, European-influenced dishes of the country's south, here were brash, dynamic foods I'd never conceived of, let alone eaten. This northern Brazilian port city of nearly a million and a half—people largely of African, indigenous, and Portuguese descent—is the gateway to the Amazon, the point at which rivers and ocean converge, where jungle foodways reveal themselves to the world beyond. Despite all the grand colonial edifices and modern skyscrapers, Belém has the feeling of a Wild West trading post. It's a city of markets, incredible markets; the one pictured here, devoted entirely to the sale of açaí berries, starts every day at around 3 A.M. and runs until dawn. Many Americans have recently embraced the tiny purple “superfruit” as an antioxidant supplement; in this part of Brazil, it's a staple food. At breakfast time in a street stall, I ordered a bowl of what looked like grape pudding—thick, nearly black. It was açaí, pulverized into a kind of porridge. Sprinkled on top was *farinha de mandioca*, toasted cassava flour, puffed up into delightfully crunchy pebbles. I followed the lead of the other customers and dipped a hunk of grilled, salted fish into the bowl. Its flavor was a startling contrast to the unseasoned, pure grassy flavor of the açaí. I polished off the meal in minutes.

At the Ver-o-Peso (“check the weight”) market, a sprawling waterfront complex of mismatched structures—from the gothic, turreted Mercado de Peixe (fish market) to the canopied stalls that spill out into the streets—oceangoing fishing boats and canoes from up the Amazon arrive throughout the day to unload their bounty. There's a massive section devoted entirely to dried shrimp, dozens of species, some as big as a fist, others practically microscopic. And the fresh fish! River fish, ocean fish, creatures from another planet. One species in particular, called *tamuata*, blew my mind: layers of silvery scales, overlapping like the armor of an armadillo, and vivid mango-colored flesh. And the fruits. And the vegetables. Dozens of varieties of chiles, more exquisitely shaped and colorful than any I'd come across before, pink, yellow, and red jewels. I could have wandered there all day, but before long I was ravenous again. At another street stall, I ordered a bowl of *tacacá*, a soup that combines *tucupí*, a broth made of fermented cassava juice, with dried-shrimp stock. *Jambú*, a watercress-like green, floated atop the soup like lily pads. Native to this part of Brazil, the vegetable is prized for its palate-numbing properties—it's the Sichuan peppercorn of the Amazon. I dressed my soup with a generous shot of chile vinegar and brought a spoonful to my lips, savoring the silky texture, the fiery, floral chiles, the saline flavor of the dried shrimp. The tingling sensation from the *jambú* overtook my tongue, my gums, my whole mouth. I felt as though I was slurping down the essence of this hot and enigmatic city. I couldn't wait for seconds. —James Oseland

JAMES OSELAND

53

Real Yakitori Sauce

Far tastier than the bottled stuff often slathered on Japan's skewered, flame-kissed meats, this homemade concoction of soy sauce, rice wine, sake, sugar, ginger, and garlic gets savory depth from a long boil with broiled chicken bones. There's no better dressing for *negima*, the yakitori classic of grilled scallions and chicken (see page 77 for a recipe)—or most anything we grill.

54

Commonwealth

It seems like utopia: affordable fine dining in San Francisco's Mission district, with a six-course tasting menu for \$65, and \$10 goes to charity. What's more, chef Jason Fox is full of surprises. One dish at Commonwealth (2224 Mission Street; 415/355-1500; commonwealthsf.com) presents a white shell of frozen horseradish. Crack it open and inside, indeed, are eggs: yolk-colored salmon roe on a mound of trout tartare. Is this the restaurant of the future? We hope so.



56 Tofu Wanzi

My Grandma Chin, a native of Dongbei, China, emigrated via Taiwan to Richmond, Virginia, in 1962. Her children sang “Dixieland” at homecoming games, and Grandpa Chin lunched regularly on fried fish and spoon bread at a place called Becky’s. Still, certain old habits endured. Grandpa Chin ate Jell-O with chopsticks, and Grandma Chin, or Miz Chin, as she became known, showed up at her children’s school dressed in a cherry red cheongsam.

Tofu *wanzi*, literally “tofu balls” (pictured above; see page 78 for a recipe), was Grandma Chin’s own invention, combining her native bean curd and the bacon of her adopted home. Tofu, scallions, and bread crumbs are mixed with sesame oil and plenty of bacon, molded between two spoons, and deep-fried in vegetable oil until they puff into pillows. The result is crisp on the outside, pudding within, and completely addictive when dipped in sesame oil. I call them tofu hush puppies, and if you ask me, they’re among the great hybrid foods that have come out of America’s Chinese communities—right up there with chow mein.

The interior of a tofu *wanzi* is a visually satisfying combination of springtime hues: ivory threaded

through pink and green. The outside crust must be tawny gold, have a proper crackle, and be, as the Chinese say, *su*. *Su* is specific to the crunch that comes from butter, lard, and oil; a croissant is *su* while a raw carrot is not. My Grandma Chin was an expert, elegant deep-fryer, and a master in achieving *su*—fitting considering Su is her maiden name.

While you can snatch tofu *wanzi* as they emerge, spitting hot, out of the pan, I think they are even better from the refrigerator the next day, the custardy interior permeated by bacon smoke, surrounded by a slightly greasy crust. Either way, expressed within them are the seemingly dissonant values of northern China and the American South. Upon further consideration, though, the two cultures have quite a lot in common: They are both partial to vinegar, peanuts, pork, and good manners. Still, for some reason, I have never been able to successfully make tofu *wanzi* for anyone who is not part of my family. Just the other day, I tried to make them for a dinner party, only to have them stick to the pan. And so, for me, Grandma Chin’s hush puppies are a private affair, meant to be shared with immediate kin. —Mei Chin

FROM LEFT: MICHAEL KRAUS; TODD COLEMAN (2)



55

James' Salt Water Taffy

A piece of this taffy demands a good, long chew, providing ample opportunity to savor the flavors that are James' mainstays: banana, molasses mint, licorice, chocolate. Open since 1880, it's the oldest business on Atlantic City's boardwalk (1519 Boardwalk; 609/344-1519; jamescandy.com), a testament to James' everlasting appeal.



Others ask how the market did today. We ask, "Which one?"

21°N – Jeddah, Saudi Arabia

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57

Mamma 'Zu

We didn't expect to find honest-to-god Italian food in Richmond, Virginia. But among the low-slung buildings in the Oregon Hill neighborhood, we discovered Mamma 'Zu (501 South Pine Street; 804/788-4205; myspace.com/mammazu). Ed Vasaio's candlelit restaurant is part trattoria, part neighborhood clubhouse. And the food! *Penne all'amatriciana*. Garlicky dandelion greens. Bold, bright antipasti like roasted red peppers with anchovies (pictured, top left; see page 78 for a recipe) served in huge family-style portions. A hit when it opened in 1993, it's now a legend.

58

Three Chimneys

To get to Scotland's famed Three Chimneys restaurant (threechimneys.co.uk), you drive to what feels like the very ends of the earth in the wildly beautiful northwest corner of the Isle of Skye. You will not regret making the trip. Opened in an old stone home on the sea by self-trained cook Shirley Spear in 1985, this elegant restaurant serves miraculously pristine seafood—langoustines the size of small lobsters; sweet king scallops harvested yards from the kitchen

door—all of it prepared with the gentlest touch, these days by head chef Michael Smith (pictured, bottom left). We love the Scottish home cooking classics on the menu, too, like oatcakes and steamed marmalade pudding and *partan bree*, a creamy crab bisque (see page 77 for a recipe).

59

Christmas in Connecticut

When it comes to legendary female food writers, there's Julia, there's M.F.K.—and we really ought to add Elizabeth Lane to the list. Barbara Stanwyck's character (pictured, far right) in the 1945 farce *Christmas in Connecticut* is a columnist known for her dispatches on her family, her Connecticut farm, and—most notably—her cooking. But in reality, Lane is a single gal living in Manhattan who can't so much as boil water. The fraud hums along perfectly, until it doesn't. "Where am I going to get a farm?" she cries when her publisher invites himself over for dinner. "I haven't even got a window box!" High jinks ensue—assumed identities, secret engagements, heroic attempts at pancake flipping—and Lane realizes the business of feeding others, or just pretending to, is far more demanding than she'd ever imagined.

60 CUBAN OREGANO

This is like oregano on steroids. Cultivated throughout the tropics, *Plectranthus amboinicus*, the "herb of a hundred names"—*orégano brujo*, Indian borage, Mexican mint, and broadleaf thyme, to name a few—adds pungency to Vietnamese soups, Cuban beans, and Jamaican jerk; in India, whole sprigs are battered and fried. We grow it in a pot and pluck its three-inch-wide leaves for stews, braises, and salads. Bitter, peppery, and juicy when raw, it develops luscious sweetness when cooked, and its fragrance is unmistakable—an intense cross between oregano and sage.



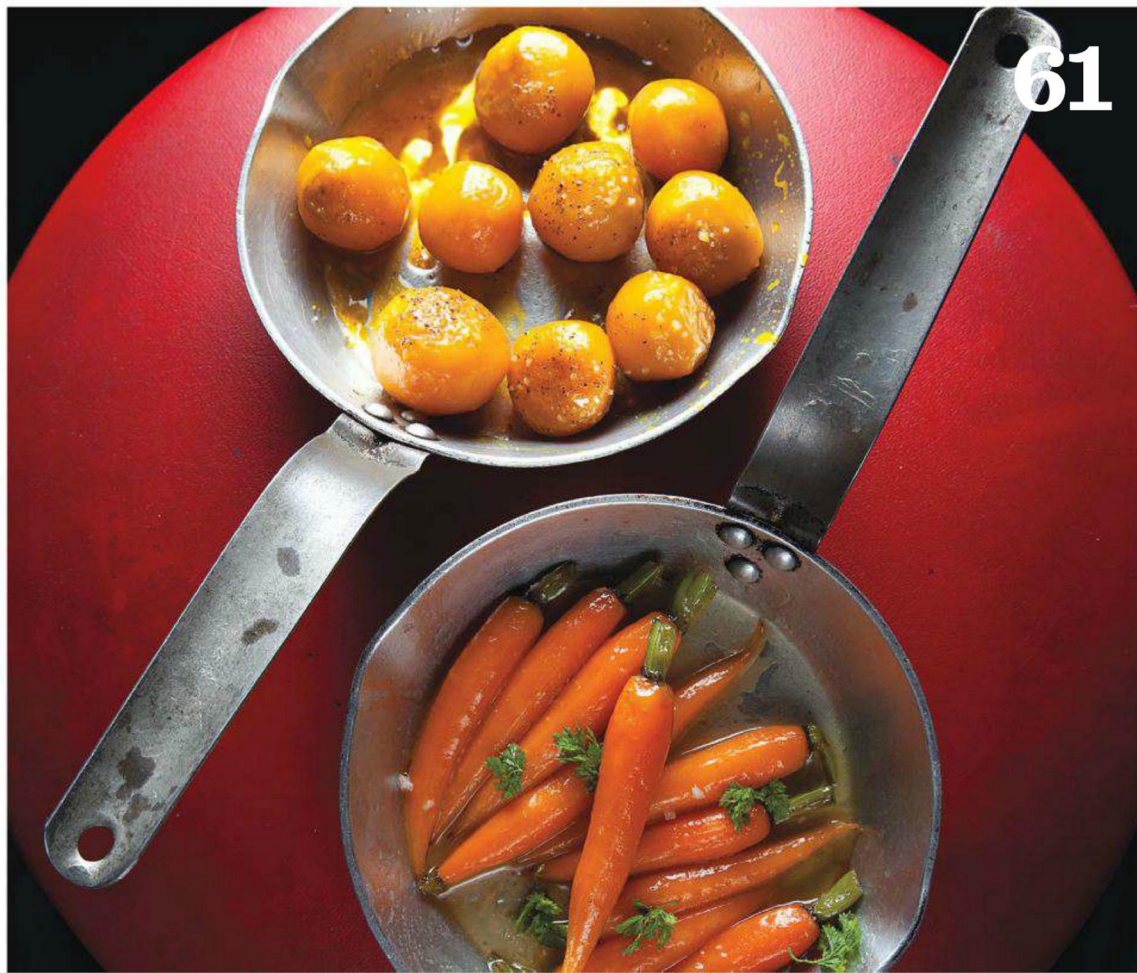


61

Glazing Vegetables

Glazing, a technique taught in culinary schools but underutilized in home kitchens, quickly renders root vegetables (like the yellow beets and carrots pictured below) sweet, tender, and glossy. Start by cutting vegetables into uniform pieces and arrange them in a single layer in a sauté pan. Add a few tablespoons of butter, a dash each of salt and pepper, and a pinch of sugar. Add water to nearly cover the vegetables; lay a piece of parchment paper on top; and simmer. As the water cooks off, fat from the butter combines with the vegetables' starches and sugars to form a rich glaze; a shake of the pan distributes it throughout, transforming humble vegetables into elegant side dishes.

59



61



62

Cleaver

Three years ago I moved to Beijing, a Chinese-American cook schooled stateside, without my fancy French knives. So I purchased a basic cleaver out of necessity. It was awkward to use at first, but I soon found that I can scale fish, peel vegetables, and smash, chop, slice, and mince just about every edible that crosses my cutting board. I can also ferry whatever I've chopped to the wok on the cleaver's broad blade. Though I've gradually rebuilt my collection of knives, I still love my inexpensive, multitasking cleaver. —Lillian Chou

CLOCKWISE FROM TOP LEFT: TODD COLEMAN; EVERETT COLLECTION; TODD COLEMAN (2); MICHAEL KRAUS; ILLUSTRATION: TINA ZELLMER/ANNA GOODSON



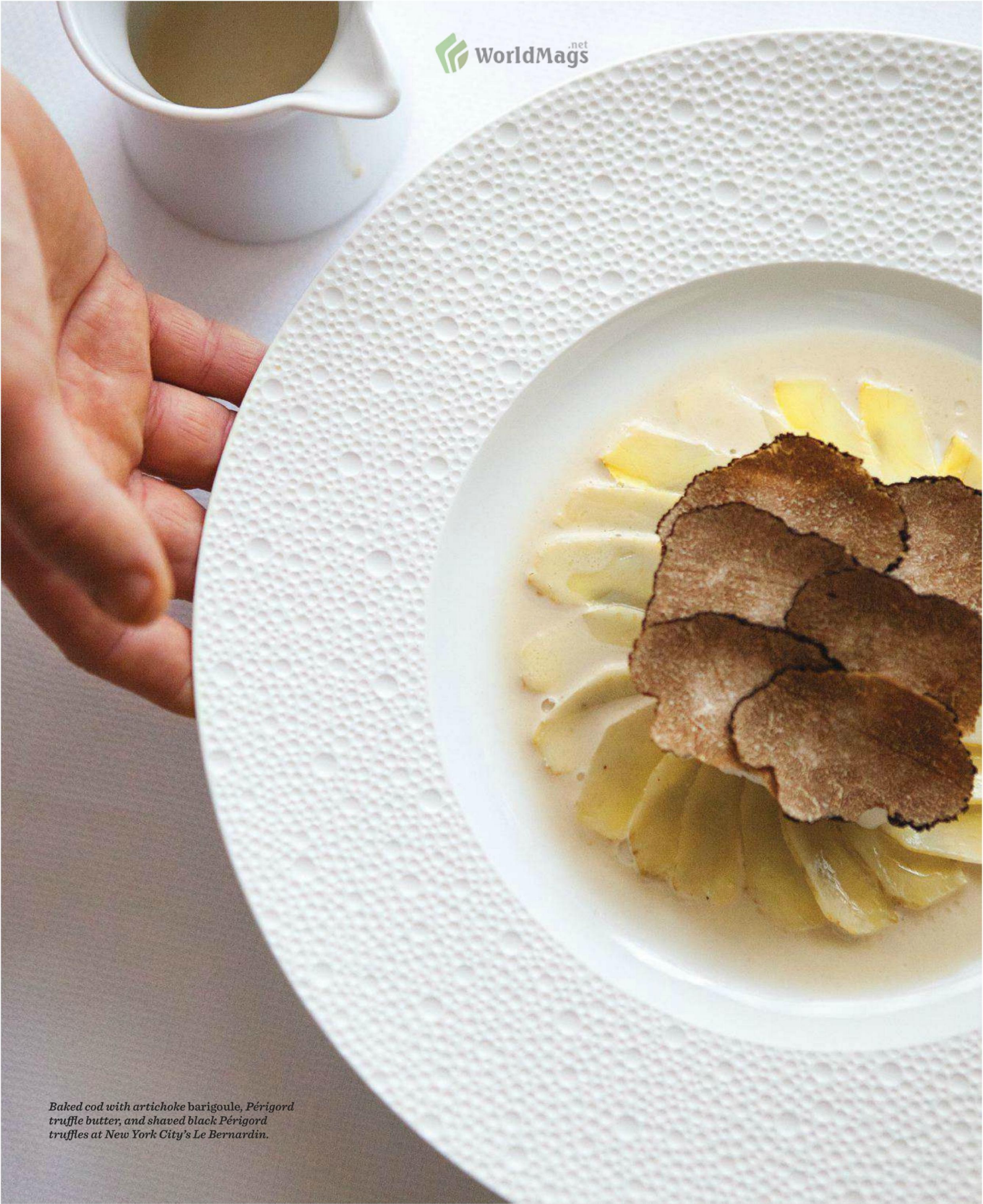
63 Chinese Tea Eggs

As beautiful as they are delicious, these popular Chinese snacks, called *cha ye dan*, are made by hard-boiling eggs, gently cracking their shells, and simmering them in a fragrant brew of black tea and spices—cinnamon, star anise, whole cloves. The flavored tea imparts a sweet flavor that carries right through to the yolk, and a sepia tint that lends an antique, marbled look to the white. Home cooks, chefs, and street vendors across China have their own takes on the centuries-old recipe: Some add soy sauce to the brew; others up the sweet and spicy quotient by mixing in sugar and peppercorns. No matter how they're made, they have pride of place on our table. (See page 74 for a recipe.)



64 Vietnamese Pork Chops

The brilliance behind *suon nuong*, the addictive smoke-scented grilled pork chops that are often served with fluffy white rice and *nuoc cham* dipping sauce, is their slim size: Because these bone-in cuts are so thin, they soak up their sweet, garlicky, lemongrass-spiked marinade like a sponge, and they cook in minutes, charred on the outside, tender and intensely seasoned within. You can get three delicious cutlets out of one American-size pork chop: We usually find them pre-sliced at Asian markets, but you can ask your butcher to cut quarter-inch slices from the loin. Aside from the classic Vietnamese preparation (see page 82 for a recipe), they're great for making schnitzel and roulades.



Baked cod with artichoke barigoule, Périgord truffle butter, and shaved black Périgord truffles at New York City's Le Bernardin.

Le Bernardin

FROM THE EVENING IT opened in 1986, with Maguy Le Coze in Chanel and brilliant red lipstick welcoming the city's foodie aristocracy to marvel at her brother Gilbert's inspired fish cookery, Le Bernardin was already very proper, very ambitious, and thrillingly French. There was nothing in the States quite like it: the snap of service, the seductive Maguy, the way Gilbert boldly prepared raw and barely cooked sea creatures, his modesty as he wooed our town's crocodiles. "I am just a humble *FEESH*erman," he used to say. *The New York Times* succumbed only three months later, showering the place with four stars.

The brother and sister team had already made their names in Paris, where they opened the first Le Bernardin in 1972 after moving from Brittany, where their parents ran a hotel and restaurant. Fifteen years and two Michelin stars later, they set their sights on New York. They were lured to unfashionable West 51st Street by a deal they couldn't resist. Gilbert's early morning forays to the Fulton Fish Market became legend. Soon the way he cooked was influencing the way America cooked. The two of them realized they must close their Paris restaurant to focus on what would become this country's most creative shrine to seafood. After the wrenching loss of Gilbert, dead of a heart attack at 49 in 1994, his young second, Eric Ripert—prepped in the Parisian kitchen of Joël Robuchon—took the helm, paying homage to Gilbert's minimalist philosophy. In the years since, he has grown into mastery, creating his own distinct style, more global, bold, indulgent, yet never obscuring the fish. Sometimes I imagine them in conversation, confident, fun-loving Gilbert and earnest, ever-serious Eric, so opposite in personalities, yet both of the mind that nothing—no chef's whim, no creative flourish—shall ever upstage the gifts of the sea.

I rank Le Bernardin among my favorite restaurants in the world for its grace, as well. Quickly the illusion begins, as if you were a guest arriving at a château or a very grand home: a young woman unwinding your scarf, helping you off with your coat. A glass handed to you by the *maitre d'* at the new bar by the entrance. I feel giddy and very rich as the captain leads us to our table and a waiter maneuvers my chair. Steel and leather have replaced wood in the restaurant's recent and luxurious makeover, and the old hodgepodge of art has gone to make way for Brooklyn artist Ran Ortner's giant triptych of a turbulent sea.

I don't see Maguy tonight but here comes the chef, clearly excited. "I have bergamot," Eric cries, brandishing what looks like an awkwardly overgrown lemon. He has discovered that bergamot is the fruit known as an *etrog* used by Jews during the holiday of Sukkot. "I got them from an Israeli friend," he says, not revealing how he plans to use it. It's this spirit of adventure that keeps Le Bernardin excit-

ing, a quarter-century down the line. My fellow diners and I are sipping champagne when an amuse-bouche arrives: two cool satin ribbons of yellowtail in a pungent bergamot wash, garnished with a few crystals of Maldon salt and sprigs of purple basil. The salt and the smack of the bittersweet acid rush to my brain. I want to lick my plate.

There are two tasting menus at dinner; we choose the simpler four-course offering. Still, it takes much concentration and study to select from the categories: "Almost Raw," "Barely Touched," and "Lightly Cooked." Dinner might be all raw: a progressive tasting of oysters, then a carpaccio of Wagyu beef, then langoustine and caviar tartare or, possibly, glistening layers of thinly pounded yellowfin tuna with foie gras. But am I willing to bypass the seared langoustine with mâche and wild mushroom salad? It's easy to go through a whole bottle of champagne as one tries to decide.

The dance of attention never lets up, graceful but not smothering, not quite Fred Astaire, but smooth. The bread "sommelier" offers seven options, and the butter is excellent. (Thankfully, no one insists we be told the cow's name.) China and silver covers are whisked away in unison. Cal-

What matters is the fish, the impeccably cooked or uncooked fish. As it says on the menu: "Fish is the star of the plate," not the chef

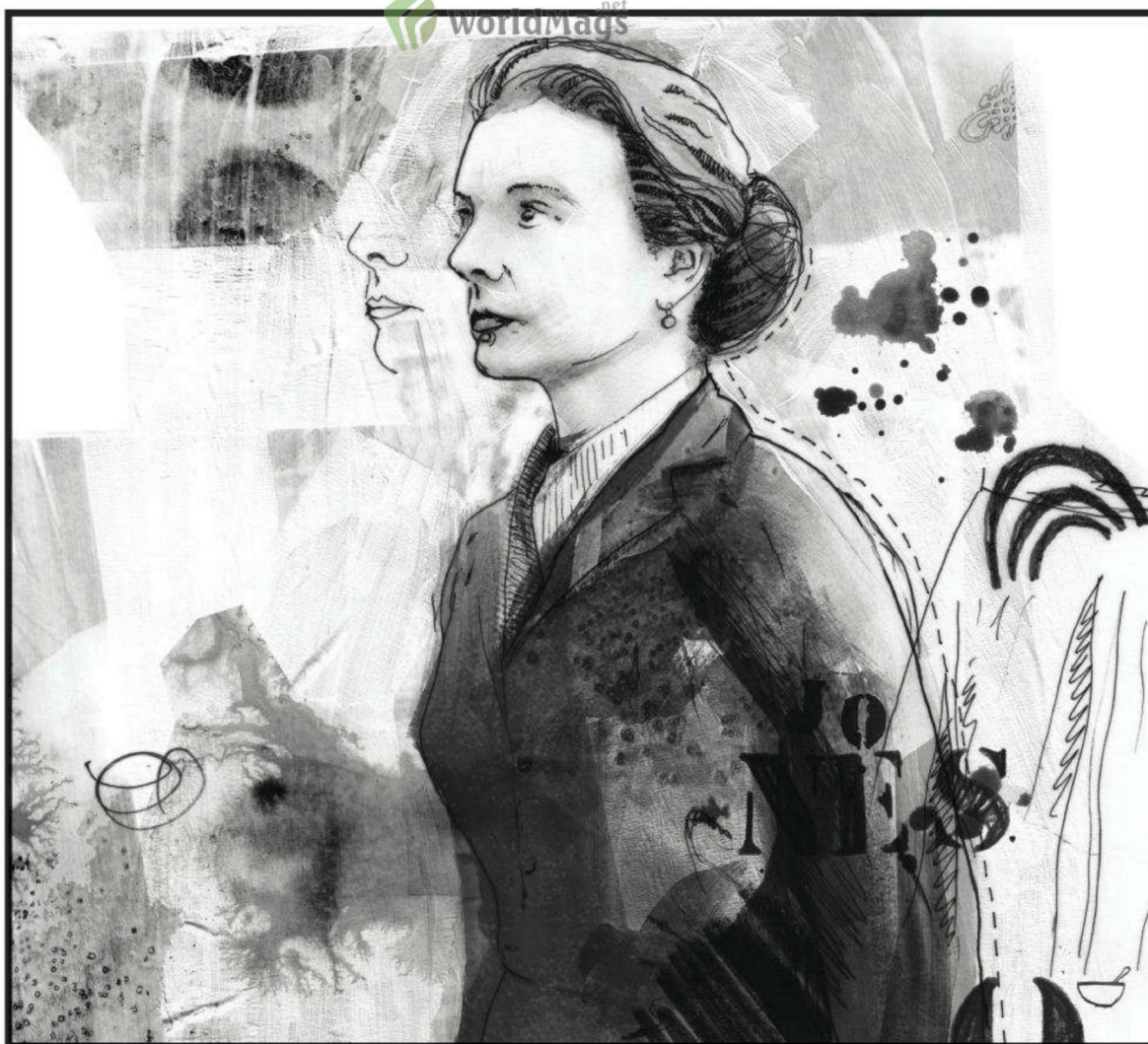
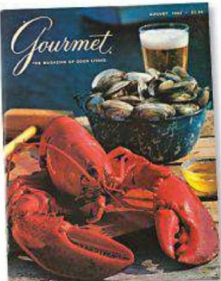
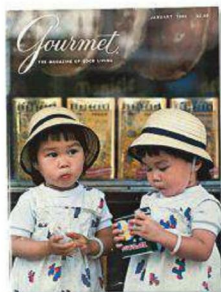
amari filets rolled around sweet prawns look like nothing much; then comes a pour from a small creamer—almost everything gets a pour at the table—and the dish comes alive with an intense, almost iridescent pesto. One of our companions has ordered baked lobster with Mexican mole purée and stuffed baby cabbage in bacon bordelaise. I taste. The barely cooked lobster is impossibly supple. I want it all to myself—along with organic salmon with braised snails on a checkerboard of white and blue heirloom potatoes, with sweet garlic and parsley in a Pernod-tinged sauce. It's bettered only by cod with artichoke *barigoule* lavished with black Périgord truffles (pictured, facing page).

One prickly gourmand I know dismisses Le Bernardin: "It's not French anymore," he complains. "Every dish is Asian." And it's true that many ingredients have a non-Gallic provenance: yuzu, miso, white balsamic, saffron *fideos* (the small Spanish noodles). Ripert blends brown butter into dashi broth. That takes bravado. But, for me, what matters is that it's always about the fish, the impeccably cooked or uncooked fish. As it says on the menu in big letters on a page by itself: "Fish is the star of the plate," not the chef. First Gilbert, then Eric: Chefs of such mastery and imagination can afford to be modest. —Gael Greene

FACING PAGE: WILLIAM HEREFORD

Old Gourmets

We're still mourning *Gourmet*, which ceased publication after 68 years in 2009. It was the food magazine we grew up on, the one that revealed what it was like to dine in Paris or Hong Kong or Goa long before we ever got there. And so we snatch up back issues whenever we come across them. Whether it's an eggnog recipe from 1955 contributed by Ella Brennan of New Orleans' Commander's Palace or a 1980 article by Asian food expert Nina Simonds on the Chinese way with fish, there is always something fascinating and useful inside. Stories by longtime contributors—Louis Diat, Lucius Beebe, Joseph Wechsberg, Caroline Bates, Jonathan Gold—represent some of the best food writing ever put to print.



JUDITH JONES

I was first introduced to Knopf editor Judith Jones very shortly after I had submitted my first cookbook manuscript to her. This was the late 1960s. I did not know Judith, even by reputation, though I was cooking regularly from Julia Child's *Mastering the Art of French Cooking*. This, of course, was the book she had championed and persuaded Knopf to publish in 1961.

Judith seemed very proper. With her classic suits, neat pageboy, sensible shoes, and deep voice (which, much to my embarrassment, I'd often mistake for a man's when she'd answer the phone), she seemed to be the epitome of old-fashioned grace and civility. Yet, she had a rebellious twinkle in her eye and often wore long, dangling earrings with her staid suits. She bought my book within days and we took to each other immediately.

Her suggestions, which were always offered gently, were about making the book more accessible to readers. I remember her saying, "Perhaps we should put a list of different menus at the back of the book so people know how to put an Indian meal together." She liked my long introductions to recipes and encouraged me to do more. She was as interested in the stories behind the recipes as in the recipes themselves. That book, *An Invitation to Indian Cooking*, was the first of four we would work on together over the course of 40 years.

Judith is well into her 80s now and just retired from Knopf, where she will be remembered as one of the company's most

influential editors: It was Judith who argued that Doubleday should buy the American rights to *The Diary of Anne Frank*, and Judith who edited literary greats John Updike and Anne Tyler at Knopf. But her cookbook authors always knew that food was her real passion. She has a keen ear for original voices, and published many of the cooks who would go on to become our most beloved culinary teachers: Marcella Hazan, Edna Lewis, Joan Nathan, Lidia Bastianich, to name just a few. She loves bread and butter and wine and innards and cannot abide fussy eaters. She hates the word "easy" in cookbook titles. I know. We had a battle about it. She won.

When she zeroes in on a cookbook author, that lucky person has her full attention. She reads the entire manuscript. When she likes a sentence, she will write in "nice" with a green pencil. This is rare. She wants authors to retain their own styles and will intervene with officious copy editors to soften grammar rules if they hurt the flow of a personal tale. Every cookbook author needs a Judith Jones.

At a lunch recently, Lidia and I looked at each other sadly, agreeing that without Judith as our editor, we would be quite bereft. Judith, who was also there, just smiled her New England buck-up-all-will-be-well smile and refused to look anything but positive. She is raising cows in her Vermont hometown; she forages for mushrooms; she is also working on a cookbook. She will be fine. It is we who will miss her. —Madhur Jaffrey

{ flavortism }

noun: a harmless condition in which an individual's taste buds desire nothing but the very best. *Visiting the cheese platter for the third time, the guest revealed a strong flavortism for Wisconsin Blue.*



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68

Homemade Scones

Crumbly, biscuit-like, and yet unlike any other baked good, scones are one of the great pleasures of traveling in the British Isles—but they're so easy to make at home (see page 78 for a recipe), there's no reason to live without them, ever. With a cup of tea and some butter, jam, or clotted cream: perfection.

69

Lemon Icebox Pie

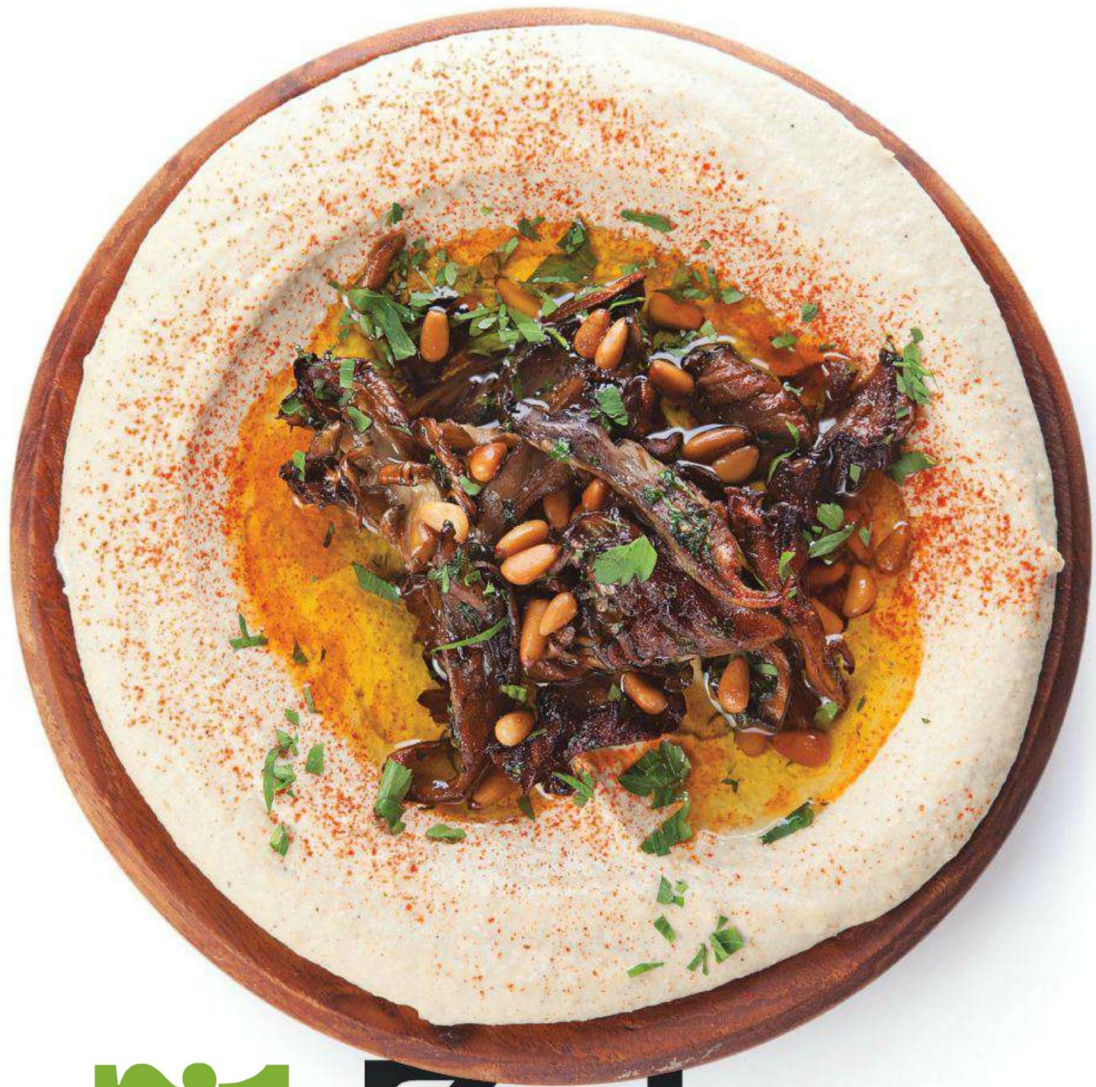
Atlanta's 55-year-old Silver Skillet Restaurant (200 14th Street; 404/874-1388; thesilverskillet.com) serves the lemon icebox pie of our dreams: a graham cracker and vanilla wafer crust with a chilled filling made of condensed milk, egg yolks, and lemon juice, topped with graham-dusted whipped cream. (See page 83 for a recipe.)



70

Olympic Provisions

Portland, Oregon's Olympic Provisions makes some of the finest charcuterie we've tasted (pictured above), from regional variations on Spanish chorizo to French saucissons to Italian soppressate. Our favorite is the Greek *loukanika*, aromatic with orange zest and cumin, and, like many Olympic sausages, dotted with creamy nubbins of fat thanks to the local pork used, enriched by the pigs' diet of foraged hazelnuts.



71 Zahav

One of the most seductive restaurants I know, pulsating with the energy of contemporary Israel's vibrant dining culture, is tucked away in Philadelphia's Society Hill neighborhood. Zahav (237 Saint James Place; 215/625-8800; zahavrestaurant.com) is utterly transporting, with filigreed lanterns illuminating tawny sandstone walls, and a bustling open kitchen. Chef-owner Michael Solomonov, who was born outside of Tel Aviv, serves lusty, full-flavored dishes reflecting Israel's polyglot cuisine. Hunks of foie gras laced on a skewer, Hungarian-style, are grilled until melting; warming oxtail soup, seasoned to the hilt with turmeric, cumin, and black pepper, is a Yemenite classic. And I love what Solomonov does with hummus (pictured above; see page 76 for a recipe). Luxurious with tahini and olive oil, it seems all the more velvety in contrast with the tangle of crisp hen of the woods mushrooms on top. —Gabriella Gershenson



72 TORDESILHAS

I've never felt a warmer welcome than when I first stepped into Tordesilhas (*Rua Bela Cintra 465; 55/11/3107-7444; tordesilhas.com*), a homey restaurant in São Paulo, Brazil, where I was greeted by a wall of brightly colored *conserva de pimenta*. At home, I keep a jar of these pickled chiles on my table, mixing them into a dish if I'm craving heat, or drizzling peppery brine on top. Though *conserva de pimenta* are enjoyed in homes all over Brazil, our finer restaurants have tended to overlook them. But Mara Salles, chef-owner of Tordesilhas, clearly shares my passion. She offers dozens of kinds of housemade *conserva*: tiny olive green *cumari* chiles to accompany a slow-simmered beef soup; scorchingly hot malagueta peppers to eat with pork chops and *feijoada* (smoked meat and black bean stew); mild-tasting, red-colored *pimenta biquinho* ("little beak" chiles, so-called for their dainty tapered tips) for salads; all-purpose mixtures of different chopped chiles in a brine spiced with bay leaf, clove, and juniper berries (see page 74 for a recipe); yellow Amazonian *fidalgga* peppers in fermented manioc juice to pair with *pato no tucupi*, duck in spicy cassava broth. "Fresh and pickled chiles are bound up with Brazil's regional cuisines," says Salles. "You should not, for example, eat *moqueca* (fish in a coconut-tomato stew) without pickled *dedo-de-moça* chiles." Fortunately, at Tordesilhas I won't have to. —Neide Rigo



73

ROLL-N-ROASTER

It's not just that the roast beef sandwiches, the signature item at the 41-year-old Roll-n-Roaster in Sheepshead Bay, Brooklyn (2901 Emmons Avenue; 718/769-6000; rollnroaster.com), are things of beauty: ruffles of rosy, sliced-to-order beef topped with heaps of griddled onions on huge, fluffy seeded rolls that are baked fresh throughout the day. Or that you can buy a couple of them to go—with coin-shaped, crispy cottage fries, onion rings, fresh-squeezed lemonade, and a \$2.55 slice of homemade apple pie—and enjoy your meal on the pier across the street, watching the boats sail past. What we love about Roll-n-Roaster is the whole fantastic package: the frozen-in-time yellow Formica tabletops and wrought-iron chandeliers, the high school kids drinking milkshakes after school, the expansive menu featuring everything from roast turkey to baked potatoes to Manhattan clam chowder to kernel-studded corn fritters to juicy rib-eye sandwiches and burgers. It's the platonic ideal of fast food, and it's pure Americana.

74

Ochazuke

Japanese ochazuke is just white rice steeped in green tea. And yet it's so much more. My introduction to the traditional, soupy dish came in the 1952 movie *Ochazuke no Aji* (*The Flavor of Green Tea Over Rice*). In it, a husband and wife, hopelessly at odds, come together over a late-night snack of ochazuke—truly, food that heals. Now I make it myself when I'm craving comfort and that gently vegetal flavor. Sometimes I add toasted nori, crumbled rice crackers, bonito flakes, or wasabi. Or I go to the Japanese restaurant on the corner in my Brooklyn neighborhood, a cozy place called Gen, where they garnish it with grilled salmon and pickled daikon, bok choy, and salty plum. I love the way they stir shreds of floral shiso leaf into the tea. The fragrance is narcotic; I feel myself instantly relax. —Beth Kracklauer



75

Dried Orange Blossoms

In Iran, I found dried orange blossoms piled in pretty mounds in the markets. Typically used in tisanes, the fragrant flowers are also added to "jeweled" rice, a pilaf studded with nuts, carrots, dried fruit, and dried orange peel, to intensify the dish's perfume. I infuse sugar syrup with the blossoms for cocktails or baked goods, and toss them into lamb and prune *tagine*. These preparations may not be traditional, but when you find an ingredient this lovely, you can't help but use it often. —Anissa Helou

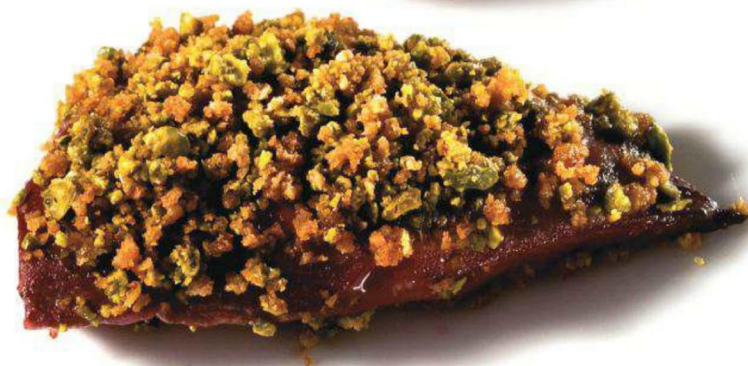
FROM LEFT: PENNY DE LOS SANTOS; ILLUSTRATION: TINA ZELLMER/ANNA GOODSON

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76 Cognac Cocktails

During the 100-odd years between the War of 1812 and World War I, when American bartenders perfected the fine art of mixing drinks, American drinkers liked their cocktails, punches, fizzes, sours, and even mint juleps made out of good French brandy, preferably cognac brandy—the smoothest of grape-based spirits. Cognac and the cocktail had long since parted ways, though, by the waning years of the 20th century, when most drinks were designed more to disguise the taste of the liquor that went into them than to highlight it. Even in the past decade, with the recuperation of the bartender's craft, I have rarely come across cognac drinks.

The problem, I think, lies with the type of cognac touted for mixing. That's the one sometimes known as "three star" and now as "VS," or "Very Special." Cognac is primarily a blended spirit. Unlike whiskey blends, which incorporate light, bland spirits made in industrial column stills, cognacs are made up purely of old-fashioned pot-still brandies: older ones to give bouquet, younger ones to keep it lively and fruity. In the case of VS, though, by French law, the youngest cognac in the blend must spend a mere two and a half years in the barrel. That's not enough time to remove the burn. For spirit-forward drinks, you need something smoother and more concentrated. You need at least a VSOP ("Very Superior Old Pale"), blended from cognacs four to 15 years old. At \$40 to \$50 a bottle, VSOPs aren't cheap, but then, neither are 100-percent-agave tequilas or microdistilled whiskeys, and they've earned a place in the modern cocktail bar.

And what about mixing drinks with an XO ("eXtra Old")? For the \$100 or so you'll pay for a bottle, you'll get something blended from brandies that have spent at least six years in the barrel, with considerable amounts of ones that have spent two or three times that long. As the cocktail theorist David Embury wrote in 1948, "To mix this nectar of the gods with any other substance whatsoever—even a single drop of water—would be sacrilege, pure and simple." But what if I were to suggest you put a very small amount of superfine sugar and water in a tall glass, stir them, lightly press five or six fresh mint leaves in the resulting syrup, fill the glass with ice pounded until it's the consistency of snow, let two and a half ounces of XO trickle over that ice, stir gently until frost forms on the glass, and float a spoonful of fragrant Jamaican rum on top, to make an antebellum mint julep? The fact is, very old cognacs do something for a drink that no other spirit can. They possess all the leathery, chocolaty richness and layered complexity that prolonged rests in older, mellower oak can bring, without the overpowering woodiness that American whiskeys so often develop in their new wood casks. In a drink like the elegant brandy crusta, a drink that combines cognac with plenty of citrus, or the bright brandy snapper with its hit of raspberry liqueur, or any of those pictured below (see page 84 for recipes), whose other ingredients complement rather than mask the cognac, those intense flavors will mingle with the rest, become approachable, without losing complexity. If that's sacrilege, I'll drink with the sinners. —David Wondrich



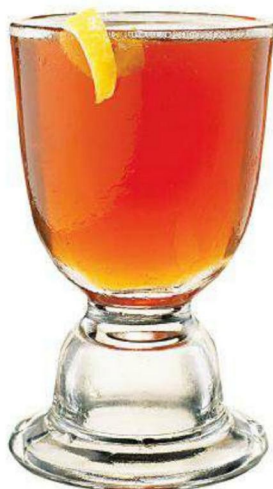
Brandy Snapper



Improved Brandy Cocktail



Pépa



Brandy Crusta



Antebellum Mint Julep



New York Sour



77 BLACK FOREST CAKE

Black Forest cake is a relatively recent invention—the first published recipe appeared in 1934—but when we find a superlative version of the ambrosial treat, it stirs something primal within us. In the village of Baiersbronn, in Germany's Black Forest, we encountered the best *Schwarzwälder kirschtorte* (Black Forest cake) we've ever had, made by the *konditormeister* Georg Klumpp, of Café am Eck (*Freudenstädterstrasse 20, Baiersbronn; 49/74/422-229; cafe-am-eck.de*). Using his grandfather's recipe, Klumpp doused two layers of chocolate cake with kirsch, a syrup made from *kirshwasser*, and embedded nearly a pound of brandy-soaked sour cherries and copious whipped cream between them. He finished the cake off with another layer of sponge, more cherries, more whipped cream, and a crown of chocolate shavings, then baptized his creation with a good long pour of kirsch over the top, just as his grandfather did. Each bite was a creamy, boozy, sweet-tart joy. (See page 83 for a recipe.)

TODD COLEMAN

78

Storye Bread

A slice sits heavy in the hand; the aroma expresses a malty, fermented tang; the flavor is zesty and alive. Storye rye breads from Latvia are made by hand, using just a few ingredients. With a smear of butter, a slice constitutes a satisfying meal.



79

50mm Lens

There's a reason so many food bloggers we know have a 50mm f/1.8 macro lens attached to their cameras: It makes virtually every dish it captures look delicious. That lush close-up of a carton of raspberries, where just a few are in razor-sharp focus and the rest gradually blur away? This lens. A shot of a garden salad, every vein and dewdrop perfectly visible? This lens. Its large aperture and shallow depth of field are the keys to foolproof food photography.

80

Yam'Tcha

Thirty-three-year-old Adeline Grattard is one of Paris's most creative chefs. I recently had a superb lunch at Yam'Tcha (4 rue Sauval, 33/1/4026-0807), the Michelin one-star she opened in 2009 with her Hong Kong-born husband, Chi Wah Chan, in the Les Halles neighborhood. It began with steamed garlic-marinated scallops and continued with thin, glassy potato noodles in rich shiitake broth; sea bass served Cantonese-style with thin strips of ginger

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and scallion; and sautéed blood sausage over inky black rice. "Since I was a girl I have loved Chinese cooking—ginger, soy sauce, and the fast magic of the flame," Grattard told me. After earning her culinary degree at Paris's École Grégorie Ferrandi and working for chef Pascal Barbot at the three-star L'Astrance, she spent two years cooking in Hong Kong. When I told her that I think of her food as an elegant dialogue between French terror and the cooking of China, she beamed: "Why, yes! That's exactly what it is." —Alexander Lobrano

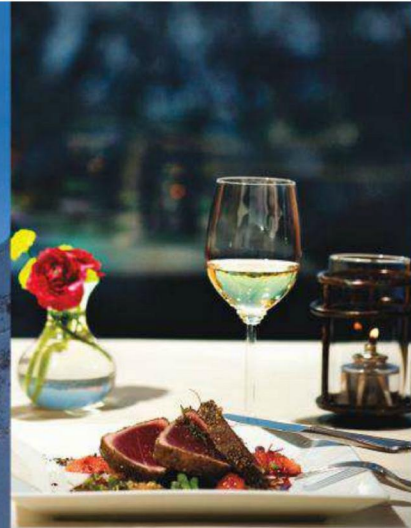
81

Oyster Stout

A balance of toasty, malty richness and oceanic brine, real oyster stout is a singularly delectable style of beer that originated in New Zealand in the 1920s, made by dunking oysters in their shells right into the brew kettle. The shells open in the boil, releasing the mollusks' delicious liquor. At dockside brew houses like Marshall Wharf Brewery in Belfast, Maine, the shellfish is fresh from the water, and oyster stout is on tap. Some breweries have also made bottled versions (pictured below): smooth, saline Harpoon Island Creek Oyster Stout; Flying Fish Exit 1 Bayshore Oyster Stout, chocolaty with a hint of seaweed; and 2011 Symposium Oyster Stout, as big and briny as the sea itself.



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82

Jerk

You know you're near a restaurant that specializes in jerk—Jamaica's succulent, spicy style of barbecue—by the irresistible smell of sweet smoke in the air. Whether in Jamaica itself, or in London, Toronto, Brooklyn, or other cities where Jamaicans have settled, you'll find cooks tending marinated meat over fire. Jerk lovers like us queue up for the stuff, waiting to douse hunks of hot, fragrant meat in blistering, piquant sauce, and devour it with blissful abandon. The key to jerk's tremendous appeal lies in the unique way it's prepared. At some of the most celebrated "jerk centres," such as Scotchies, which has locations in Kingston (pictured, top left) and elsewhere in Jamaica, the meat is cooked atop wood set over charcoal in long, troughlike grills. The white smoke from the branches is captured beneath sheets of galvanized zinc that are laid on top of the grill, so that the jerk steams as it smokes, resulting in moist, tender meat. Allspice, ginger, cinnamon, and thyme lend fragrance to the complex paste in which the meat marinates before it's cooked; scallions and citrus give it sharpness and tang; and plenty of black pepper and

Scotch bonnet chile add heat. Today, the jerk meat of choice is chicken (see page 80 for a recipe), though the technique is also applied to sausage, seafood, goat, beef, lamb, and the original jerk meat, pork. The dish originated in the 18th century with Jamaica's runaway slaves, who hunted feral pigs, rubbed the carcasses in foraged herbs and spices, and cooked the meat in covered pits. Not only was the preserved meat portable, but, as later visitors attested, it also tasted wonderful. On a visit to Jamaica in the late 1930s, the writer and anthropologist, Zora Neale Hurston, found jerk to be "more delicious than our American barbecue." We may have to agree.

84

Jin Ju Nin Meng

On a sweltering day in central Taiwan, I tasted the most refreshing drink I've ever had. This cooling cousin of limeade (pictured, top right; see page 84 for a recipe), made by crushing the fruit limequat—a bittersweet hybrid of Key lime and kumquat—into water with dried sour plums and then mixing in honey and ice. In the heat of the afternoon, it was exactly the kind of relief I sought. —Ben Mims

83 LIBERTÉ COCONUT YOGURT

This yogurt, produced just outside Montreal, has all the silky sumptuousness of a coconut custard pie, tempered by the mellow tang of live cultures and punctuated by fine shreds of fresh coconut. Whole milk and cream from a Vermont dairy co-op contribute a whopping 9.4 percent milk fat (compared to standard yogurt's 3.25 percent), making for a super-plush consistency. Go ahead and savor it as a dessert.



82



85

84

85

Frito Pie

Texans and New Mexicans have locked horns for decades over who can lay claim to the irresistible creation that is Frito pie (pictured, bottom far left). Making it is a simple matter of topping a pile of Fritos corn chips with chili, cheddar, onions, and sliced jalapeños. It's often served right inside the Fritos bag, but it's equally appealing in an old-fashioned paper boat, garnished with cilantro and scallions. (See page 74 for a recipe.)

86

Goat

When you're served *al pastor* in Mexico, a curry in Pakistan, or a tagine in Morocco, chances are it's made with goat. Now U.S. chefs are opening our eyes to this flavorful meat—leaner than beef, with sweet-salty notes of grass and earth. Stephanie Izard, of Chicago's aptly named *Girl & the Goat*, serves it smoked, confited, as carpaccio, in chorizo and rillettes, and as a mousse. And at San Francisco's *Flour + Water*, Thomas McNaughton sauces *cappellacci dei briganti* pasta with a tomatoey ragù loaded with slow-braised goat shoulder (pictured, bottom right; see page 82 for a recipe).

87

Kerekes

The warehouselike Kerekes Baking and Restaurant Supply in Brooklyn, New York, has virtually every baking and confectionery mold, pan, and tool known to man. Need an Austrian stamp for forming the spiral on kaiser rolls? Order it from the website, or visit the store to wander the seemingly endless aisles and be inspired.

CLOCKWISE FROM TOP LEFT: LANDON NORDEMAN; TODD COLEMAN (2)



88 DATE HONEY

On a recent trip to Israel, I became infatuated with *silan*, or date honey. The sweet cola-colored syrup seemed to be everywhere: drizzled over roasted cauliflower; enriching sautéed eggplant; paired with tahini on a sandwich, the peanut butter and jelly of the Middle East. I brought a jar home and started stirring it into yogurt, salad dressings, and braising

liquids—anywhere that honey or maple syrup might go—to impart a concentrated dried-fruit richness. *Silan* is simply a boiled-down date and water mash. Though it was new to me, it has been a Middle Eastern staple for millennia; in the Bible, mentions of honey refer not to bees' honey, but to date honey. —Gabriella Gershenson

89

Jambon-Beurre

It took me a few visits to France before I tried a *jambon-beurre*, the most iconic French sandwich. Sold all over Paris, from *boulangeries* to street vendors, it confounded me: Ham and butter on bread—that's it? But once I tasted it, I became obsessed. The way the sweet butter complements the saltiness of the ham, all within the confines of a demi-baguette, is incredible. From then on, I ate *jambon-beurre* whenever I could, which was often. But the more I ate, the more I began searching Paris for a more evolved rendition. In New York, where I live, chefs devote immense energy to elevating the burger, the pizza, even the hot dog. But in France, the *jambon-beurre* is fast food, and seemingly nothing more. Then, during a visit to Paris last fall, I learned that Christophe Vasseur, the man behind the brilliant bakery Du Pain et Des Idées (34 rue Yves Toudic; 33/1/4240-4452; dupainetdesidees.com), had supposedly perfected the *jambon-beurre*. I called him to request a demonstration. The next afternoon, we were at his *boulangerie*. I noticed from the start his sandwich was unorthodox: Instead of a baguette, he used *pain des amis*, a soft loaf

he makes with wild, flavorful yeast. Next, tangy Pamplie butter. Finally, sliced top-notch boiled ham from Gilles Verot, a top *charcutier*. This *jambon-beurre* was the best I've had, each ingredient working in harmony with the others—the complexity of the yeast, the savory ham, the pungent butter. Perfect indeed. —Matt Gross



90

Chapatis

The bread we ask for at Indian restaurants—the kind that's a household staple across the subcontinent—is *chapati* (above): small, round, earthy-tasting flatbreads that look like tortillas. Easy to prepare from scratch, *chapatis* are made from finely ground whole durum wheat flour, which gives them a tender texture with just a touch of chew. Traditionally rolled out with a wooden dowel, the rounds are cooked on a griddle called a *tawa* until charred and toasty; they're usually brushed with ghee, nutty clarified butter, right before serving. They're handy for scooping up curries or vegetables, and delicious on their own. (See page 74 for a recipe.)

World Mags

91 SWEET ORANGE BUNS

We all have our weaknesses. Mine are my friend Linda Worsley's sweet orange sticky buns, a soft and squishy yeast roll recipe, flavored with loads of fresh zest. We can always count on her to make them for brunch or dessert, and when she bakes them, the kitchen fills with an irresistible orange perfume as they puff up in the pan and brown on top. The preferred way to eat them is straight from the oven and almost too hot to handle, drizzled with an icing made with fresh-squeezed orange juice, confectioners' sugar, and plenty of sweet butter. (See page 84 for a recipe.) —Dana Bowen



92 Plaza Athénée's Tea Time

Pure pleasure, in pastry form, awaits each day at the Hôtel Plaza Athénée in Paris (25 Avenue Montaigne; 33/1/5367-6665; plaza-athenee-paris.com): At the start of afternoon tea, 3 P.M. sharp, an attendant loads a dessert cart with tantalizing pastries, and rolls it through the hotel's salon. The cakes are some of the best in Paris, and choosing is a welcome challenge. The *pâtissier*, Christophe Michalak, is widely considered one of the city's finest pastry chefs, and the sweets bear his smart yet playful signature. *Mille-feuille*, lush vanilla pastry cream layered with craggy puff pastry, is literally turned on its side, propped up vertically to enable a clean forkful and prevent the cream from oozing out the edges. The *toupie* (pictured), French for spinning top, is a toy for grown-ups, a milk chocolate shell filled with soft caramel, vanilla pastry cream, caramel chantilly, and crunchy streusel. American-style cheesecake, meanwhile, is served as a *verrine*, a dessert in a glass, with Philadelphia cream cheese ensuring its authenticity.





Lambrusco

The dry, earthy, effervescent wines we adore from the five lambrusco appellations in Italy's Emilia-Romagna and Lombardy regions are nothing like the sweet pink stuff that flooded the American market in the 1970s and '80s. Our current favorite, **Tenuta Pederzana Il Grasperossa 2010**, has a wild cherry tartness, pleasing tannins, and a hint of white pepper. It's the perfect match for salumi, fried zucchini, bocconcini, chunky Parmesan, and the other rich bites on an antipasti plate.

SYDNEY'S THAI TOWN

There's a reason why the best Thai food in the world outside of Thailand can be found in Sydney, Australia. The country's Thai population has more than tripled in the last two decades, and the restaurants there show it. In the heart of Sydney's Thai Town, there's almost too much to choose from: Do I want the crisp pork belly stir-fried with *gai lan* (Chinese broccoli) and garlic at **Chilli Cha Cha** (40-50 Campbell Street; 61/2/9211-2025)? *Kanom jeen* rice noodles dressed with fish curry sauce and pickled mustard greens at **Spice I Am** (90 Wentworth Avenue; 61/2/9280-0928)? The yellow curry of chicken and potatoes served with lacy roti around the corner at **Thanon Khao San** (413 Pitt Street; 61/2/9211-1194)? And then there are the grocers like **Lucky Thai** (40 Campbell Street; 61/2/9211-3163) that offer boxed lunches to go, including curried fish balls with basil (pictured, at right, top) and other fiery, fiercely authentic dishes. Sydney's bountiful seafood and easy access to tropical produce grown in northern Australia give Thai food here its vivid, fresh punch. At **Chat Thai** (188 Pitt Street; 61/2/9221-0600), a tamarind-sour orange prawn curry comes studded with pieces of omelet filled with locally grown acacia fronds. Or, I might end up at **House** (202 Elizabeth Street; 61/2/9280-0364), which specializes in the cooking of northeastern Thailand, eating a scorching duck *larb*, a type of salad, with handfuls of fresh local herbs. Squint, and I could be in Bangkok.

—Pat Nourse



95

Foxfire Books

We've learned how to make cheese, forage for wild edibles, churn butter, and countless other old-time culinary pursuits, thanks to this invaluable series, first begun in 1966. The books represent 38 years of writing and photography by high school students in Georgia's Rabun County, who interviewed elders throughout Appalachia and documented their "affairs of plain living." The result is a treasure trove of DIY foodways.

96

Fresh Chorizo

Mexican-style chorizo, a garlicky, fresh pork sausage laced with hot chile peppers, vinegar, paprika, and cilantro, is a glory to cook with, crumbled in everything from fried potatoes to tacos. Unlike the cured versions you find in Spain and South America, it's easy to make at home (see page 74 for recipe), and adds a smoky intensity to all kinds of dishes.

97

Cocchi Americano

Since 1891, the Giulio Cocchi estate, a wine producer in Asti, Italy, has been making Cocchi Americano, an *aperitivo* of fortified Moscato d'Asti wine steeped with bitter, quinine-rich cinchona bark, citrus peel, and other botanicals. This fine example of *chinato*—a wine-based drink containing quinine bark—has recently alighted on U.S. shores, and bartenders are embracing it for the edge it gives cocktails. But for our money, it's best enjoyed as it is in Asti: over ice, with a splash of seltzer.



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98

Old Tavern Coffee

About a year ago, in a little house clinging to a cliffside in the foggy, fecund Blue Mountains of Jamaica, I had the best cup of coffee of my life: a dark roast that tasted as winery and sweet as peak-season blackberries. My soft-spoken host, Dorothy Twyman of Old Tavern Coffee Estate, gestured beyond her window to plush, berry-filled bushes thriving amid rain forest greenery. She explained that, yes, the chilly mist at that altitude slows ripening, allowing sweetness to develop, and hand-picking means that only the right beans are chosen. But those elements make all Blue Mountain coffee good. The difference is that the Twyman family also farms naturally, then ferments, hand-washes, and sun-dries their beans to retain their fullest flavor. Most important, they roast the beans themselves, resulting in an incomparable cup. —Betsy Andrews

99

Vuelve a la Vida

This seafood cocktail (pictured on page 75; see page 78 for a recipe) is the most delicious hangover cure we've ever tasted. *Vuelve a la vida*, or "return to life" in English, includes such seafood as poached shrimp and squid, raw clams and oysters, and snapper ceviche swimming in a sauce of tomato juice, ketchup, and a spicy *pico de gallo*. At Mexico's beachfront restaurants and urban *cevicherías*, the dish is served in a chilled goblet with creamy avocado slices and a side of saltines. The combination is cool, spicy, and satisfying, and fulfills on *vuelve a la vida's* promise.

TODD COLEMAN (12)



100 Mignardises

We're always a bit sad to see a great meal come to a close, but we can count on the arrival of *mignardises* to lift our spirits. This parting gesture from the kitchen—usually an artful arrangement of confections like gemlike *pâtes de fruits*, say, or tiny *macarons*—is a tradition that dates back to 18th-century France. Miniature sweets were *de rigueur* then: Once pastry chefs had finished their work for the day in their brick ovens, they placed small treats inside to bake in the low, residual heat; the name *mignardise* comes from the Old French word for “precious” or “cute.” Nowadays, chefs dazzle us with their stunning array of after dinner sweets: It's a chance for them to show off their skills, create a final impression that embodies the spirit of the restaurant, and more important, extend the pleasure of the meal. —Nadia Arumugam

A Red velvet macaron from Restaurant Kelly Likien in Vail, Colorado; **B** lemon curd tartlet from Restaurant Gary Danko in San Francisco; **C** passion fruit white chocolate bonbons from Patina in Los Angeles; **D** chocolate fruit disk from Chez Panisse in Berkeley, California; **E** black sesame “rock” on pistachio shavings from SHO Shaun Hergatt in New York City; **F** semolina panna cotta tart from Marea in New York City; **G** baklava from Café del Rey near Los Angeles; **H** raspberry linzer and **I** chamomile shortbread with chamomile-honey cream from Eleven Madison Park in New York City; **J** candied rose petal from Chez Panisse; **K** salted caramel and **L** dark chocolate truffle from Per Se in New York City.

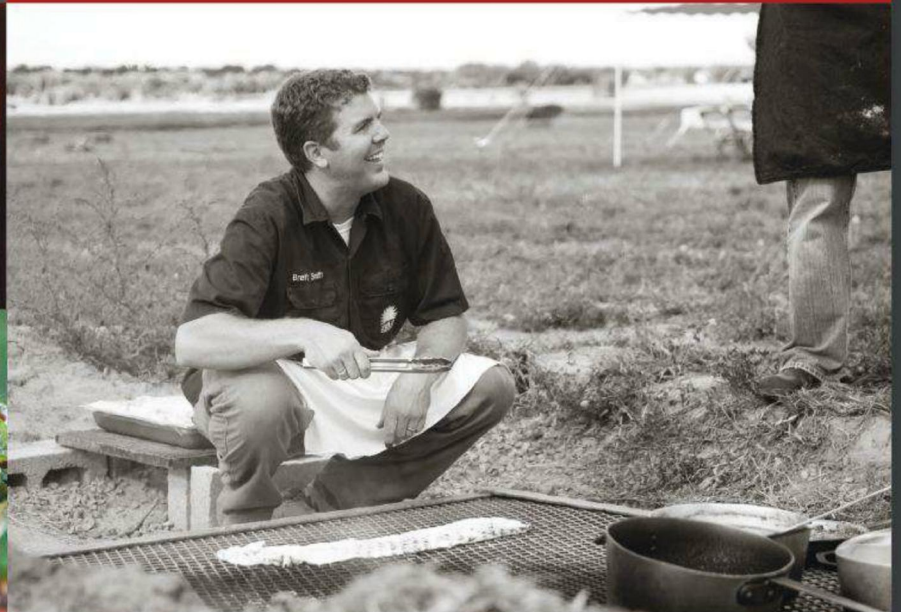


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APPETIZERS & SIDES

Chapati

(Indian Flatbread)

MAKES 10 FLATBREADS

Thinner and chewier than *paratha* or *naan*, these earthy Indian flatbreads (pictured on page 75), are made with whole durum wheat flour, called *atta* in Hindi.

- 2 cups durum wheat flour (see page 90)
- 1 tbsp. kosher salt
- 1 tbsp. clarified butter or canola oil, plus more for brushing

1 Stir together flour, salt, butter, and 1 cup water in a bowl until dough forms. Transfer to a work surface and knead until smooth, about 4 minutes. Cover with plastic wrap and let sit for 1 hour.

2 Divide dough into 10 equal pieces and shape each piece into a ball. Using a rolling pin, roll each ball into a 5" round. Heat a 12" cast-iron skillet over high heat. Add 1 dough round and cook, turning once, until cooked through and charred in spots, about 2 minutes. Transfer to a plate and brush on both sides with butter; repeat with remaining rounds. Serve hot.

Cha Ye Dan

(Chinese Tea Eggs)

MAKES 8

Cooked in a flavorful marinade of soy sauce, star anise, and cinnamon, these tea-stained eggs (pictured on page 50) are a Lunar New Year staple and a favorite everyday snack in China.

- ½ cup soy sauce
- ½ cup sugar
- ½ tsp. whole black peppercorns
- ½ tsp. fennel seeds
- 8 whole cloves
- 2 whole star anise
- 2 sticks cinnamon
- 1 tbsp. loose-leaf smoked tea, such as lapsang souchong (see page 90)
- 8 eggs

Bring soy sauce, sugar, peppercorns, fennel, cloves, star anise, cinnamon, and 2 cups water to a boil in a 2-qt. saucepan; remove from heat and add tea. Let steep for 10 minutes. Pour marinade through a fine strainer into a bowl and keep warm. Place eggs in a 4-qt. saucepan; cover by ½" with cold water. Place saucepan over high heat and bring to a boil; cover pan, remove from heat, and let sit until eggs are soft-boiled, about 5 minutes. Drain eggs. Crack shells all over but do not peel eggs; return to saucepan along with marinade. Bring to a boil and let cook, stirring, for 5 minutes. Remove from heat and add 2 cups ice. Let cool in marinade before serving.

Chorizo con Papas

(Spiced Mexican Sausage with Potatoes)

SERVES 6-8

Fresh chorizo (pictured on page 75), without a casing, is simple to make. This recipe yields about three and a half pounds of the sausage—enough for the hearty potato dish, plus plenty leftover for topping eggs or filling tacos.

- 12 dried guajillo chiles, stemmed (see page 90)
- 8 dried chiles de árbol, stemmed
- 1 cup finely chopped cilantro
- ¼ cup apple cider vinegar
- 2 tbsp. paprika
- 2 tbsp. kosher salt

- 1½ tbsp. dried oregano, preferably Mexican
- 1 tbsp. ground black pepper
- 2 tsp. ground cumin
- 1 tsp. ground coriander
- 6 cloves garlic, finely chopped
- 2 lb. ground pork
- 8 oz. pork fatback, chilled and minced
- 2 lb. medium red-skinned potatoes, peeled and cut into 1" pieces
- ½ cup canola oil
- 1 medium yellow onion, finely chopped
- Kosher salt and freshly ground black pepper, to taste

1 Make the chorizo: Heat both chiles in a 12" skillet over medium-high heat; cook, turning, until toasted, about 5 minutes. Transfer chiles to a bowl and cover with 4 cups boiling water; let sit until soft, about 15 minutes. Drain chiles, reserving ¾ cup soaking liquid, and transfer to a blender along with reserved soaking liquid, cilantro, vinegar, paprika, salt, oregano, pepper, cumin, coriander, and garlic; purée until smooth. Transfer purée to a bowl and add pork and fatback; mix until combined. Cover with plastic wrap and refrigerate for up to 1 week.

2 Make the chorizo con papas: Bring a 6-qt. saucepan of water to a boil; add potatoes and cook until just tender, about 10 minutes. Drain and set aside. Heat 3 tbsp. oil in a 12" skillet over medium-high heat. Add 1 lb. prepared chorizo, and cook, stirring to break up large chunks, until browned and fat renders, about 8 minutes. Transfer chorizo to a bowl and set aside. Add remaining oil to skillet, and then add reserved potatoes and onion; cook, stirring, until potatoes are browned and crusty, about 10 minutes. Stir in reserved chorizo; season with salt and pepper before serving.

Conserva de Pimenta

(Brazilian Pickled Chiles)

MAKES 2 QUARTS

These Brazilian pickled chiles (pictured on page 57) are a classic condiment alongside rice and beans, roast pork, or fish. For less intense heat, remove the seeds from the chiles before pickling.

- 1 lb. mixed Scotch bonnet, habaño, jalapeño, serrano, or other chiles
- ¾ cup red wine vinegar
- ½ tsp. fennel seeds
- 3 bay leaves
- 2 whole cloves
- 2 whole star anise
- 2 juniper berries
- 2 sticks cinnamon
- ¾ cup canola oil
- ¾ cup white wine vinegar
- 1 tbsp. sugar
- 1 tsp. kosher salt

Bring a 6-qt. saucepan of water to a boil, and add chiles; cook for 1 minute. Drain, and transfer to a bowl of ice water; let sit for 1 minute. Drain and dry chiles; set aside. Mix red wine vinegar, fennel, bay leaves, cloves, star anise, juniper, and cinnamon in a bowl and let sit for 15 minutes. Drain, reserving spices, and save vinegar for another use. Place spices in a sterilized 8-cup glass jar, and add chiles. Whisk oil, white wine vinegar, sugar, and salt in a bowl until sugar dissolves; pour over chiles and spices. Cover jar with lid and let sit at room temperature for 1 week before serving.

Frito Pie

SERVES 6

This recipe for Southwestern chili-topped corn

chips (pictured on page 64) comes from Mabel's Smokehouse, an Oklahoma-style barbecue restaurant in Brooklyn, New York.

- 2½ lb. ground beef
- 3 tbsp. olive oil
- 1 medium yellow onion, finely chopped
- 6 cloves garlic, finely chopped
- Kosher salt, to taste
- 2 tbsp. ground cumin
- 2 tbsp. chili powder
- 2 tbsp. dried oregano
- 2 tbsp. freshly ground black pepper
- 1¼ tsp. garlic powder
- 1 tsp. paprika
- 1½ tsp. cayenne pepper
- 2 bay leaves
- 3 cups whole peeled canned tomatoes in juice, puréed
- 1 10.5-oz. bag Fritos-brand corn chips
- Shredded white and orange cheddar cheeses, sour cream, sliced jalapeños, minced red onion, sliced scallions, and cilantro leaves, to garnish

Working in batches, add beef to a 6-qt. saucepan over medium-high heat, and cook, stirring, until browned, about 10 minutes. Drain beef in a colander, and return pan to heat with oil. Add onion, and cook, stirring, until caramelized, about 15 minutes. Add garlic, season with salt, and cook until garlic is soft and lightly browned, about 5 minutes. Add cumin, chili powder, oregano, pepper, garlic powder, paprika, cayenne, and bay leaves; stir until smooth and fragrant, about 1 minute. Add reserved beef, tomatoes, and 1½ cups water, and bring to a boil; reduce heat to medium-low, and cook, stirring occasionally, until thickened, about 45 minutes. Divide chips among 6 serving bowls and top with some of the chili; garnish with cheeses, sour cream, jalapeños, red onion, scallions, and cilantro, if you like.

Gravadlax

(Swedish Cured Salmon)

SERVES 6-8

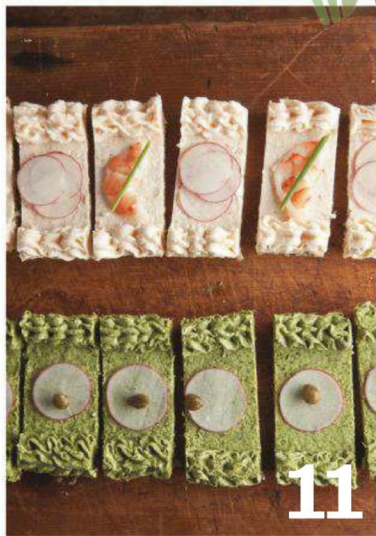
Classic cured salmon is served with a bright mustard-honey sauce (pictured on page 31) in this recipe adapted from Jake Tilson's *In at the Deep End* (Quadrille Publishing, 2011).

- 2½ cups plus 2 tbsp. finely chopped dill
- 2 tbsp. kosher salt
- 2 tbsp. sugar
- 1 tbsp. ground white pepper
- ¼ tsp. ground cloves
- 1¼ lb. wild salmon, cut as 2 large filets
- 2 tbsp. Dijon mustard
- 2 tbsp. whole-grain mustard
- 1 tbsp. honey
- 1 tsp. white wine vinegar
- 1 tsp. canola oil
- Rye bread, for serving

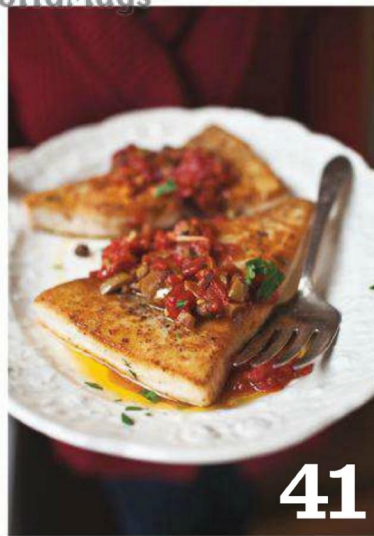
1 To make the cure mix: Combine 2½ cups dill, salt, sugar, pepper, and cloves in a bowl. Cut a piece of plastic wrap twice as long as the salmon filets and place it in the bottom and up the sides of an 11" x 17" baking dish; sprinkle over ½ of the cure mix. Place 1 salmon filet, skin side down over mix in dish and sprinkle with half the remaining mix; place remaining filet, skin side up, on top of first filet, and sprinkle with remaining mix. Wrap fish in plastic wrap and place a baking sheet on top; weight down with a cast-iron skillet or several heavy cans, and refrigerate, turning once a day, until salmon is cured throughout, about 5 days. Meanwhile, whisk together remaining dill, mus-



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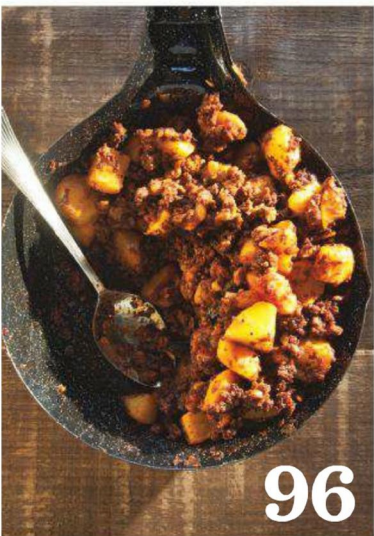
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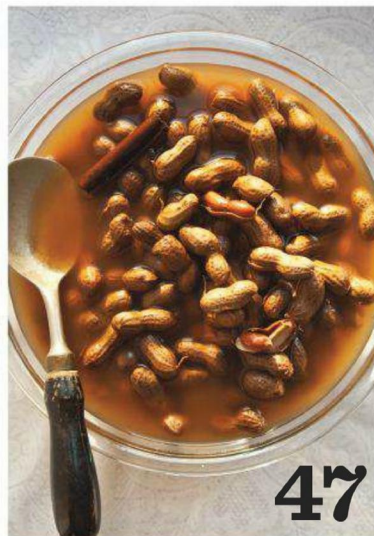
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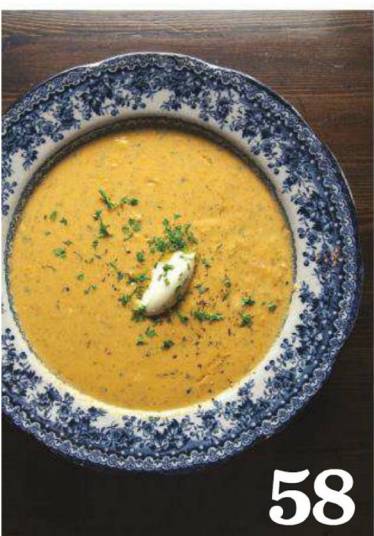
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Top row, from left: hor mok, steamed Thai fish custard; shrimp and herb canapés; swordfish puttanesca; scones. Second row, from left: chorizo con papas, vuelve a la vida, spiced boiled peanuts, Jamaican jerk chicken. Third row, from left: partan bree; chapatis, Indian flatbreads; negima yakitori; lemon icebox pie.

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tards, honey, vinegar, and oil in a bowl; refrigerate sauce until ready to serve.

2 To serve, unwrap fish and brush off some of the cure mix; diagonally cut $\frac{1}{8}$ " slices of salmon from the skin. Serve salmon over bread topped with some of the sauce.

Homemade Jalapeño Poppers

MAKES ABOUT 1½ DOZEN

Packed with a spicy, cheesy filling, these roasted and fried jalapeños gain depth from charring under the broiler and a crispy crust from the bread crumb coating (pictured on page 24).

- 2 tbsp. canola oil, plus more for frying
- 18 jalapeños
- 1½ cups (4 oz.) shredded cheddar
- ½ cup (2 oz.) shredded Monterey Jack
- ½ cup (1 oz.) finely grated Parmesan
- ¼ cup heavy cream
- 1 tsp. Dijon mustard
- ½ tsp. ground cumin
- ¼ tsp. ground coriander
- ¼ tsp. cayenne pepper
- ¼ tsp. paprika
- Kosher salt and freshly ground black pepper, to taste
- 1 cup flour
- 2 eggs, lightly beaten
- 1 cup plain bread crumbs

1 Arrange an oven rack 4" from broiler and heat broiler to high. Toss together oil and jalapeños on a foil-lined baking sheet; broil, turning as needed, until charred all over, about 20 minutes. Meanwhile, process cheeses, cream, mustard, cumin, coriander, cayenne, paprika, and salt and pepper in a food processor until smooth. Transfer to a piping bag fitted with a $\frac{3}{8}$ " plain tip, and set aside.

2 Trim $\frac{1}{4}$ " off the bottom of each jalapeño and, using a paring knife, scrape the seeds and ribs from inside the pepper and remove (or for spicier poppers, leave the seeds inside, if you like). Insert piping bag tip into each pepper, and pipe until cheese mixture fills the inside; refrigerate to firm filling, about 1 hour.

3 Pour oil to a depth of 2" in a 6-qt. Dutch oven and heat over medium-high heat until a deep-fry thermometer reads 330°. Place flour, eggs, and bread crumbs into 3 separate shallow bowls; season each with salt and pepper. Toss each pepper in flour, dusting off excess, and then coat in egg. Transfer to bread crumbs; toss until evenly coated. Working in batches, fry peppers until golden brown and filling is melted, about 3 minutes. Transfer to paper towels to drain before serving.

Hor Mok

(Steamed Thai Fish Custard)

SERVES 8

This recipe for Thai fish custard (pictured on page 75) comes from SAVEUR.COM director Ganda Suthivarakom. Typically steamed in intricately folded banana leaves, here the custards are baked in leaf-lined ramekins set in a water bath.

- 1½ lb. boneless, skinless halibut, grouper, or snapper filets, finely chopped
- 2 cups canned coconut milk
- ¾ cup red curry paste (see page 90)
- 1 tbsp. fish sauce (see page 90)
- 2½ tsp. finely chopped palm sugar or packed dark brown sugar
- 2 eggs
- 13 kaffir lime leaves, very thinly shredded

Kosher salt, to taste

- 4 large frozen banana leaves, thawed and wiped with a damp towel (optional)
- ¼ cup packed finely torn basil leaves
- 1½ tsp. cornstarch
- 1 red Thai chile, stemmed, very thinly sliced crosswise

1 Heat oven to 350°. Process fish, 1 cup coconut milk, curry paste, fish sauce, 2 tsp. sugar, and eggs in a food processor until very smooth, 1–2 minutes. Stir in 12 shredded lime leaves, season with salt, and set fish custard aside.

2 If you wish to use banana leaves, lay the banana leaves out on a surface and use scissors to cut out 8 circles, each 6" in diameter. Place a banana leaf circle, shiny side down, over each of eight 8-oz. ramekins. Press circles into bottom and up the sides of ramekins so that they are nestled snugly inside. Divide half the fish custard between ramekins, top each with basil leaves, and cover with remaining custard. (If not using banana leaves, simply layer custard and basil leaves directly in ramekins.) Place ramekins in a 9" x 13" baking pan; pour boiling water into pan so that it comes halfway up sides of ramekins. Bake until custards set and begin to pull away from banana leaves or sides of ramekins, about 16 minutes. Meanwhile, heat remaining coconut milk and sugar with cornstarch in a 1-qt. saucepan over medium-high heat; cook, stirring, until thickened, about 2 minutes.

3 Remove pan from oven and remove ramekins from water; top each with some of the thickened coconut milk, and sprinkle with remaining shredded lime leaf and chiles.

Hummus with Hen of the Woods Mushrooms

MAKES 6 CUPS

Chef Michael Solomonov gave us the recipe for this silky, cumin-laced chickpea spread (pictured on page 56), which he serves at his restaurant Zahav in Philadelphia.

- 1 cup pine nuts
- 1 tsp. extra-virgin olive oil, plus more
- Canola oil, for frying
- 1 lb. thinly sliced mushrooms, preferably hen of the woods or oyster
- Kosher salt, to taste
- ¼ cup fresh lemon juice
- 2 cloves garlic, roughly chopped
- 12 oz. tahini (see page 90)
- 6 cups canned chickpeas, rinsed
- 1 tsp. ground cumin
- 1 tbsp. finely chopped parsley
- Paprika, to garnish

1 Heat oven to 300°. Toss pine nuts and olive oil in a bowl until evenly coated. Transfer to a baking sheet; bake, stirring occasionally, until golden brown, about 10 minutes. Set aside. Pour canola oil to a depth of 2" in a 6-qt. Dutch oven; heat over medium-high heat until a deep-fry thermometer reads 350°. Working in batches, add mushrooms, and fry until crisp, about 4 minutes. Transfer to paper towels to drain and season with salt.

2 Make the hummus: Process lemon juice and garlic in a food processor until smooth. Add tahini, chickpeas, cumin, and salt; purée. Spread on bottom of a serving dish, forming a shallow well in center; fill well with mushrooms and pine nuts. Sprinkle with parsley and paprika, and drizzle with olive oil.

Khinkali

(Georgian Dumplings)

MAKES 25 DUMPLINGS

A specialty of dumpling houses in Tbilisi, Republic of Georgia, these large, juicy pork-and-beef-filled pockets (pictured on page 40) are spiced with chiles, cilantro, and fenugreek.

- 4 cups flour
- 1½ tsp. kosher salt, plus more to taste
- 8 oz. ground beef
- 8 oz. ground pork
- 2 tbsp. finely chopped cilantro
- 1 tsp. dried fenugreek leaves (see page 90)
- ½ tsp. crushed red chile flakes
- 3 small yellow onions, minced
- Freshly ground black pepper, to taste

1 Stir together flour, salt, and 1½ cups warm water in a bowl until dough forms; transfer to a work surface and knead until smooth, about 6 minutes. Wrap in plastic wrap and refrigerate dough for 40 minutes. Meanwhile, combine beef, pork, cilantro, fenugreek, chile flakes, and onions in a bowl until evenly mixed; season generously with salt and pepper, and set filling aside.

2 Divide dough into 25 equal pieces, and shape each piece into a ball. Using a rolling pin, roll a ball into a 6" round. Place about 2 tbsp. filling in center of round, and fold edges of dough over filling, creating pleats in dough as you go, until filling is covered. Holding dumpling in the palm of one hand, grasp top of dumpling where pleats meet and twist to seal pleats and form a knot at top of dumpling. Repeat with remaining dough rounds and filling. Bring a large pot of salted water to a boil. Working in batches, boil dumplings until they float and dough is tender, about 8 minutes. Drain and serve hot. Season with black pepper.

Negima Yakitori

(Chicken and Scallion Skewers with Yakitori Sauce)

SERVES 6-8

These simple skewers (pictured on page 75) gain loads of flavor from a basting of homemade yakitori sauce, a versatile marinade for most any meat or vegetable.

- 4 whole chicken legs
- 2 cups mirin
- 2 cups soy sauce
- 1 cup dry sake
- 2 tbsp. packed dark brown sugar
- 2 tsp. freshly ground black pepper
- 16 large scallions, cut into 1" lengths
- 5 cloves garlic, crushed
- 1 2" piece ginger, peeled and thinly sliced

1 Make the yakitori sauce: Arrange an oven rack 4" from broiler and heat broiler to high. Remove bones from chicken legs and cut bones into 1" pieces. Cut chicken meat into ¼"-thick slices; refrigerate until ready to use. Transfer chicken bones to a foil-lined baking sheet; broil, turning, until browned all over, about 10 minutes. Transfer bones to a 4-qt. saucepan and add mirin, soy sauce, sake, sugar, pepper, green parts of scallions, garlic, ginger, and 1 cup water; bring to a boil, and then reduce heat to medium-low. Cook until liquid is reduced by half, about 1½ hours. Pour through a fine strainer into a bowl; let yakitori sauce cool.

2 Meanwhile, soak 16 wooden skewers for 30 minutes; drain. Working with 1 skewer at a time, alternately thread 4 slices chicken with 3 pieces of the white parts of scallions, piercing

chicken slices through their ends to form folded slices and piercing scallion pieces perpendicular to skewer.

3 Build a medium-hot fire in a charcoal grill or heat a gas grill to medium. (Alternatively, heat a cast-iron grill pan over medium-high heat.) Add skewers, and cook, turning, until beginning to brown, about 6 minutes. Brush with yakitori sauce and continue cooking, turning and basting with sauce every 30 seconds, until cooked through and sauce forms a glaze on chicken, about 2 minutes more. Transfer to a serving plate and drizzle with more yakitori sauce; serve immediately.

Partan Bree

(Scottish Crab Bisque)

SERVES 8

Roasted crab shells and sherry lend sweet depth to this luscious bisque (pictured on page 75) from chef Michael Smith of the Three Chimneys restaurant on Scotland's Isle of Skye.

- 4 lb. cooked Dungeness or blue crabs, meat removed from bodies and legs and finely chopped, shells broken into large chunks
- 6 tbsp. unsalted butter
- 2 large yellow onions (1 thinly sliced; 1 finely chopped)
- ½ rib celery, thinly sliced
- ¼ small bulb fennel, thinly sliced
- ¾ cup roughly chopped parsley stems, plus 2 tbsp. finely chopped parsley leaves
- 1 tsp. whole white peppercorns
- 2 bay leaves
- ½ lemon, thinly sliced crosswise
- 2 tbsp. brandy
- ½ cup long-grain white rice
- 1 tbsp. tomato paste
- 1 tbsp. lemon zest
- ¾ cup milk
- ¼ cup heavy cream
- ¼ cup cream sherry
- 2 tbsp. fresh lemon juice
- ½ tsp. paprika
- Kosher salt and freshly ground black pepper, to taste
- Crème fraîche, to garnish

1 Heat oven to 400°. Place crab shells on a baking sheet, and bake until lightly browned, about 20 minutes; let cool. Heat 4 tbsp. butter in an 8-qt. saucepan over medium-high heat. Add sliced onion, celery, and fennel; cook, stirring, until soft, about 5 minutes. Add crab shells, parsley stems, peppercorns, bay leaves, and sliced lemon; cook for 2 minutes. Add brandy; cook 1 minute. Add 10 cups water; bring to a boil. Reduce heat to medium-low; cook, stirring occasionally, until slightly reduced, about 1 hour. Pour through a fine strainer into a bowl; set crab broth aside.

2 Wipe saucepan clean, return to medium-high heat, and add remaining butter. Add chopped onion; cook until soft, about 3 minutes. Add rice, tomato paste, and lemon zest; cook until lightly caramelized, about 2 minutes. Add reserved crab broth; bring to a boil. Reduce heat to medium-low; cook until rice is tender, about 18 minutes. Purée soup in a blender and return to saucepan over medium heat; add reserved crab meat, milk, cream, sherry, lemon juice, and paprika, and cook until meat is warmed through, about 3 minutes. Season with salt and pepper. Divide soup among 8 bowls; garnish each bowl with a dollop of crème fraîche and some of the parsley leaves.

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Roasted Peppers and Anchovies

SERVES 6-8

At Mamma 'Zu's restaurant in Richmond, Virginia, this simple, satisfying Italian appetizer (pictured on page 48) is served with crusty bread.

- 12 oil-packed anchovy filets
- 6 roasted red bell peppers, skins, stems, and seeds removed, cut into large strips
- ¼ cup roughly chopped flat-leaf parsley
- 2 cloves garlic
- 3 tbsp. extra-virgin olive oil
- Kosher salt and freshly ground black pepper, to taste

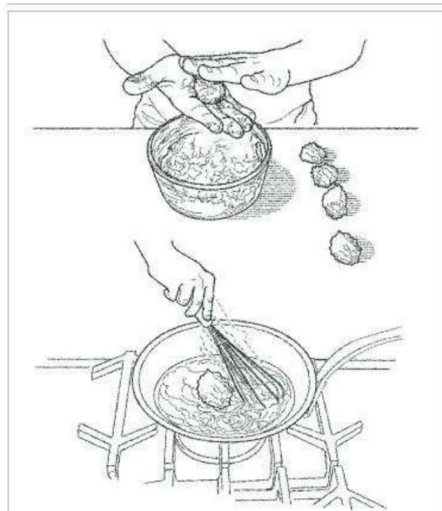
Alternately lay anchovy filets and strips of pepper on a serving platter in one layer. Combine parsley and garlic on a cutting board and finely chop together; sprinkle parsley-garlic mixture evenly over anchovies and peppers. Drizzle with oil and season with salt and pepper; let sit 10 minutes before serving to allow flavors to marry.

Scones

MAKES 16

These pillowy scones (pictured on page 75) are the ideal accompaniment to tea and are delicious with butter, preserves, and clotted cream.

Beurre Manié



One key to making velvety soups, stews, and sauces is *beurre manié*, a mixture of flour and butter that helps achieve a thick, smooth consistency in these types of food (see page 41). Simply mix equal parts of softened butter and flour together in a small bowl, and use your fingers or a fork to form a smooth paste. Then roll teaspoon-size amounts of the paste into balls. (You can also make large amounts of *beurre manié* in a food processor and store the balls in the freezer, bringing them to room temperature before use.) When simmering a sauce, whisk in one ball at a time as needed. Allow the mixture to return to a boil, and cook for at least 1 minute to thicken. If your sauce is not as thick as you'd like, add a bit more *beurre manié*. The butter-coated flour particles will melt and quickly thicken the sauce as it simmers, and the additional butter will add a sleek luster, similar to the effect of mounting a sauce with cold butter. —Kellie Evans

- 5 cups flour
- ½ cup sugar
- 5 tsp. baking powder
- 2½ tsp. kosher salt
- 14 tbsp. unsalted butter, cubed and chilled
- 2 cups milk
- Salted butter, jam, and clotted cream, for serving

Heat oven to 450°. Whisk together flour, sugar, baking powder, and salt in a bowl. Add butter and rub into dry ingredients with your fingers until pea-size crumbles form. Stir in milk until dough forms. Transfer to a heavily floured work surface and pat into a 12" x 12", 1"-thick square; cut square into 16 smaller squares. Using a floured metal spatula, transfer squares to a parchment paper-lined baking sheet; bake until golden brown, about 25 minutes. Serve warm with butter, jam, and clotted cream.

Shrimp and Herb Canapés

SERVES 14-16

The *Good Cook* series of cookbooks (item 11) is filled with timeless classics. Among our favorite recipes is this one for canapés made with herb and shrimp butters (pictured on page 75).

- 2 cups packed watercress leaves
- 1 cup packed parsley leaves
- 1 cup packed tarragon leaves
- 1 lb. (4 sticks) unsalted butter, softened
- 4 tbsp. fresh lemon juice
- Kosher salt and freshly ground black pepper, to taste
- 8 oz. unpeeled medium shrimp
- 1 loaf Pullman bread, cut lengthwise into six ¼"-thick slices, crusts removed
- 1 tbsp. capers, rinsed, for garnish
- 4 cooked, peeled medium shrimp, thinly sliced lengthwise, for garnish
- 4 radishes, thinly sliced, for garnish
- 3 chives, cut into 2" lengths, for garnish

1 Make the herb butter: Combine watercress, parsley, tarragon, and ½ cup water in a food processor and purée into a smooth paste; transfer to a 2-qt. saucepan, and heat over medium heat. Cook, without stirring, until mixture barely begins to simmer; remove from heat and let sit for 10 minutes. Using a slotted spoon, scoop the herb solids from the liquid and transfer to paper towels to drain. Squeeze paper towels around herbs to remove any excess liquid, and then transfer herb solids to a food processor along with 2 sticks butter and 2 tbsp. lemon juice; process until smooth. Transfer to a bowl, season with salt and pepper, and set herb butter aside.

2 Make the shrimp butter: Bring a 2-qt. saucepan of water to a boil, and add unpeeled shrimp; cook until just cooked through, about 4 minutes. Drain, peel, devein, and finely chop; transfer to a food processor along with remaining butter and lemon juice, and process until smooth. Transfer to a bowl, season with salt and pepper, and set aside.

3 Thinly spread some of the herb butter over half the bread slices; thinly spread some of the shrimp butter over the remaining bread slices. Transfer each butter to a separate piping bag fitted with a ¾" star tip, and pipe rows of butter along the long edges of the corresponding herb and shrimp buttered bread slices; chill to firm butters. Cut each bread slice crosswise into 5 rectangles. Garnish rectangles with capers, cooked shrimp slices, radishes, and chives.

Spiced Boiled Peanuts

SERVES 4-6

Boiled peanuts (pictured on page 75) are a classic Southern snack, eaten as *hors d'oeuvres* and sold at convenience stores. This spiced version comes from the Rye House in New York City.

- 2 lb. raw peanuts (see page 90)
- 1 cup kosher salt
- ¼ cup sugar
- 1 tbsp. coriander seeds
- 1 tbsp. fennel seeds
- 1 tbsp. whole black peppercorns
- 1 tbsp. crushed red chile flakes
- 1 tbsp. hot paprika
- 2 bay leaves
- 2 cloves garlic, crushed
- 1 stick cinnamon

Combine all ingredients and 1 gallon water in an 8-qt. pot; boil. Reduce heat to medium-low; cook, stirring occasionally, until peanuts are tender, about 4 hours. Cool in liquid before serving.

Tofu Wanzi

(Fried Tofu and Bacon Fritters)

MAKES ABOUT 3½ DOZEN

China meets the American South in these tofu, bacon, and scallion fritters (pictured on page 46) from *SAVEUR* contributor Mei Chin. For three dipping sauces to serve with them, see page 88.

- 2 12½-oz. boxes soft or silken tofu
- 1 12½-oz. box firm tofu
- ¾ cup panko bread crumbs
- ¼ cup flour
- ¼ cup sesame oil
- 5 scallions, finely chopped
- 5 slices cooked bacon, finely chopped
- 2 eggs, lightly beaten
- Kosher salt and freshly ground white pepper, to taste
- Canola oil, for frying

1 Place all the tofu on a bed of about 6 paper towels on a baking sheet and cover with 6 more paper towels and another sheet. Place a cast-iron skillet on sheet to weight it down; let sit until tofu is drained of most of its liquid, at least 6 hours or overnight, in the refrigerator. Transfer pressed tofu to a large bowl; mash coarsely with a fork. Stir in bread crumbs, flour, sesame oil, scallions, bacon, eggs, and salt and pepper until evenly combined.

2 Pour oil to a depth of 2" in a 6-qt. Dutch oven and heat over medium-high heat until a deep-fry thermometer reads 350°. Portion 2 tbsp. of the tofu mixture and shape into a miniature football shape using two spoons; repeat with remaining tofu mixture. Fry until golden brown and crisp, about 2 minutes. Season with salt and serve immediately, with a dipping sauce, if you like.

Vuelve a La Vida

(Veracruzian Seafood Cocktail)

SERVES 4-6

Roberto Santibañez, chef at Fonda restaurant in Brooklyn, New York, shared his recipe for this bracing seafood cocktail, a popular Mexican hang-over cure (pictured on page 75).

- 3 bay leaves
- 1 head garlic, halved crosswise
- 1 lb. large shrimp, peeled and deveined
- 1 lb. cleaned calamari, bodies cut into ½"-wide rings, tentacles halved lengthwise
- 12 oz. boneless, skinless red snapper filets,

- cut into $\frac{1}{4}$ " cubes
- $\frac{3}{4}$ cup fresh lime juice
- 2 tsp. dried oregano, preferably Mexican
- Kosher salt, to taste
- 1 lb. plum tomatoes, cored, seeded, and finely chopped
- 1 cup ketchup
- 1 cup tomato juice
- 1 cup pimiento-stuffed green olives
- 1 cup finely chopped cilantro
- $\frac{1}{4}$ cup worcestershire
- 6 tbsp. olive oil
- 2 serrano chiles, stemmed and thinly sliced
- 1 habañero or Scotch bonnet chile, stemmed, seeded, and minced
- 1 medium white onion, finely chopped
- 16 small oysters, shucked, juices reserved
- 16 small clams, shucked, juices reserved
- 2 avocados, thinly sliced
- Saltine crackers, for serving

1 Bring bay leaves, garlic, and 8 cups water to a boil in a 4-qt. saucepan. Add shrimp; cook until pink, about 2 minutes. Transfer to a cutting board, and cut into 1" pieces; set aside in a bowl. Add calamari bodies and tentacles to boiling water; cook until just cooked through, about 1 minute. Drain and transfer to bowl with shrimp; set aside. In another bowl, combine snapper, half the lime juice, and oregano; season with salt and let sit until fish is opaque, about 20 minutes. Drain and set aside.

2 In a bowl, whisk together remaining lime juice with tomatoes, ketchup, tomato juice, olives, cilantro, worcestershire, oil, serrano and habañero chiles, and onion; add reserved shrimp and calamari, snapper, and oysters and clams with their juices, and fold gently to combine. Season with salt. Serve seafood cocktail in large goblets or bowls, with slices of avocado and Saltine crackers on the side.

MAINS

Bobotie

(South African Curry Meat Loaf)

SERVES 8

The dried fruit in this curried South African meat loaf (pictured on page 20) offsets its cayenne spiciness, while its almond crust adds a crunchy counterpoint to the tender ground meat.

- 1 cup strongly brewed hot black tea
- $\frac{1}{2}$ cup raisins
- $\frac{1}{2}$ cup chopped dried apricots
- 2 tbsp. canola oil
- 2 cloves garlic, finely chopped
- 1 large yellow onion, finely chopped
- 2 tsp. ground turmeric
- 2 tsp. ground coriander
- 1 tsp. cayenne pepper
- $\frac{1}{2}$ tsp. ground cumin
- $\frac{1}{2}$ tsp. ground fenugreek (see page 90)
- $\frac{1}{2}$ tsp. ground black pepper
- $\frac{1}{4}$ tsp. ground fennel
- Kosher salt, to taste
- 2 tbsp. malt or apple cider vinegar
- 8 oz. ground beef
- 8 oz. ground lamb
- $\frac{1}{4}$ cup sliced almonds

Heat oven to 350°. Combine tea, raisins, and apricots in a bowl; let sit for 30 minutes. Drain, and reserve $\frac{1}{2}$ cup soaking liquid; set both aside. Heat oil in a 12" skillet over medium-high heat. Add garlic and onion; cook until lightly caramelized,

about 8 minutes. Add turmeric, coriander, cayenne, cumin, fenugreek, pepper, fennel, and salt; cook until fragrant, about 1 minute. Add reserved soaked fruit and soaking liquid and vinegar; cook until almost all liquid evaporates, about 2 minutes. Remove from heat and transfer to a large bowl; add beef and lamb, and mix until evenly combined. Transfer meat mixture to a foil-lined baking sheet, and shape into an 8" x 4" loaf; press almonds over top of meat loaf, and bake until an instant-read thermometer inserted into the center of the meat loaf reads 160°, about 40 minutes.

Curried Mussels

SERVES 2-4

Curry powder and cilantro add zest to classic white wine-steamed mussels (pictured on page 31) in this recipe adapted from *The River Cottage Fish Book* by Hugh Fearnley-Whittingstall and Nick Fisher (Ten Speed Press, 2011).

- 1 tbsp. unsalted butter
- 1 tbsp. olive oil
- 4 shallots, finely chopped
- 2 tsp. curry powder
- $\frac{1}{2}$ cup white wine
- 2 lb. mussels, cleaned and debearded
- 2 tbsp. heavy cream
- 4 sprigs cilantro, finely chopped
- Kosher salt and freshly ground black pepper, to taste

Heat butter and oil in a 12" skillet over medium heat. Add shallots; cook until soft, about 5 minutes. Stir in curry powder, and then add wine and $\frac{1}{2}$ cup water; bring to a boil. Add mussels, cover with lid, and cook until mussels are opened, about 4 minutes. Using a slotted spoon, transfer mussels to a bowl. Return skillet to heat and add cream, $\frac{3}{4}$ of the cilantro, and any juices collected in the bowl of mussels. Season with salt and pepper; cook for 2 minutes. Divide mussels among serving bowls. Ladle sauce over mussels; garnish with remaining cilantro.

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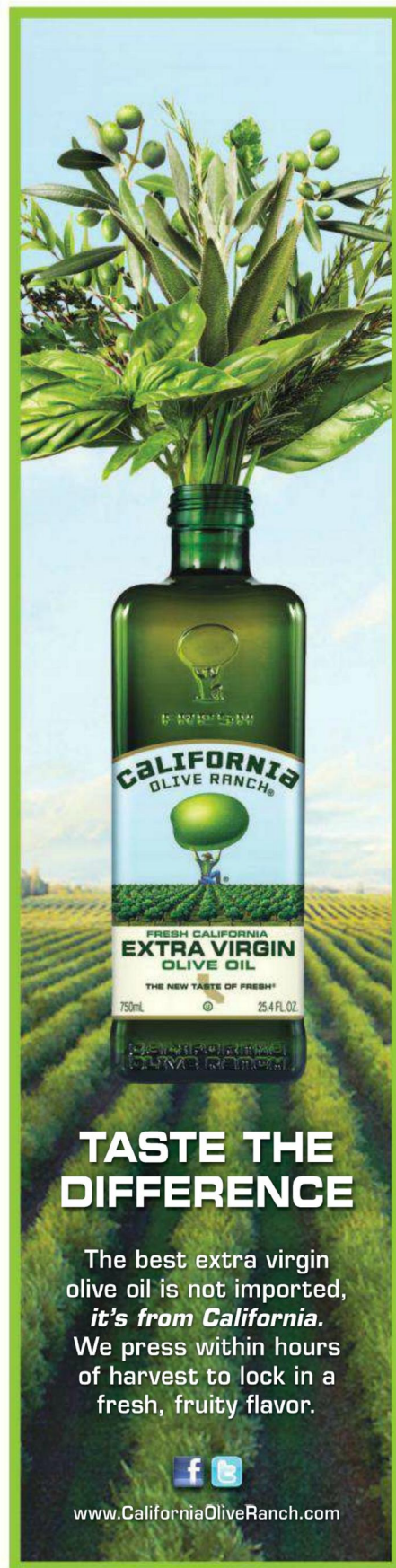
(Filipino Meat Loaf)

SERVES 8

The recipe for these steamed meat loaves with hard-boiled egg centers (pictured on page 20) comes from *SAVEUR* kitchen assistant Monica Floirendo.

- 2 tbsp. canola oil
- 4 cloves garlic, finely chopped
- 3 medium carrots, finely chopped
- 1 small yellow onion, finely chopped
- 1 red bell pepper, stemmed, seeded, and finely chopped
- 1 lb. ground beef
- 1 lb. ground pork
- 9 oz. cooked ham, cut into $\frac{1}{2}$ " cubes
- $\frac{1}{2}$ cup golden raisins, finely chopped
- $\frac{1}{2}$ cup bread crumbs
- 3 tbsp. finely chopped parsley
- 2 tbsp. soy sauce
- Kosher salt and freshly ground black pepper, to taste
- 6 hard-boiled eggs, peeled
- 2 4-oz. jars sliced pimientos, drained

1 Heat oil in a 12" skillet over medium-high heat. Add garlic, carrots, onion, and bell pepper; cook until lightly caramelized, about 12 minutes. Transfer to a bowl along with beef, pork, ham, raisins, bread crumbs, 2 tbsp. parsley, soy sauce, and salt and pepper; mix until evenly combined. Transfer half the mixture to a large sheet



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Jamaican Jerk Chicken

SERVES 8

Full of fiery chiles and warm spices, the all-purpose Jamaican seasoning for this dish can be used as a rub on pork, goat, fish, and vegetables, as well as chicken (pictured on page 82).

- $\frac{3}{4}$ cup packed light brown sugar
- $\frac{3}{4}$ cup ground allspice
- $\frac{3}{4}$ cup minced scallions
- $\frac{1}{2}$ cup peanut or canola oil
- $\frac{1}{2}$ cup ground black pepper
- $\frac{1}{4}$ cup kosher salt
- $\frac{1}{4}$ cup minced ginger
- $\frac{1}{4}$ cup fresh lime juice
- 2 tbsp. soy sauce
- 1 tbsp. dried thyme
- 1 tsp. ground cinnamon
- 1 tsp. freshly grated nutmeg
- $\frac{1}{2}$ tsp. ground cloves
- 8 cloves garlic, minced
- 3 Scotch bonnet or habañero chiles, stemmed and minced
- 2 3–4-lb. chickens, each quartered

1 Combine sugar, allspice, scallions, oil, pepper, salt, ginger, juice, soy sauce, thyme, cinnamon, nutmeg, cloves, garlic, and chiles in a bowl. Add chicken; toss to coat in jerk marinade. Cover with plastic wrap; chill at least 6 hours, or overnight.

2 Build a medium-hot fire in a charcoal grill or heat a gas grill to medium. (Alternatively, heat a cast-iron grill pan over medium-high heat.) Add chicken, skin side down; cook, turning once, until marinade forms a crust on the outside, about 8 minutes. Cover grill; continue cooking until cooked through, about 40 minutes. (Alternatively, transfer chicken to a foil-lined baking sheet; bake in a 350° oven until done.)

Mugua Ji

(Sweet and Sour Chicken Stir-Fry)

SERVES 4

Traditionally, this saucy stir-fry (pictured on page 20) gets its sweet-tart flavor from *mugua*, or flowering quince. Green papaya is a good substitute. For hard-to-find ingredients, see page 90.

- 1 tbsp. kosher salt
- 1 tbsp. sugar
- 1 tbsp. cornstarch
- 1 tbsp. white wine vinegar
- 3 cups canola oil
- 2 medium russet potatoes, cut diagonally into 1" chunks
- 4 boneless, skinless chicken thighs, each quartered
- $\frac{1}{4}$ cup Asian chili paste
- 2 tbsp. minced jalapeño or serrano chiles
- 9 oz. thinly sliced green papaya
- 6 ribs celery, cut into 2" pieces
- 1 4" piece ginger, unpeeled and cut into $\frac{1}{8}$ "-thick slices
- $\frac{1}{4}$ cup Asian chili oil
- Cilantro leaves, to garnish

Stir together salt, sugar, cornstarch, vinegar, and 1 cup water in a small bowl; set slurry aside. Heat canola oil in a 14" flat-bottomed wok or high-sided skillet over high heat. Add potatoes; fry, tossing, until browned, about 8 minutes. Using a slotted spoon, transfer potatoes to a paper towel-lined plate to drain. Add chicken pieces to oil; fry, tossing, until browned, about 4 minutes. Using a slotted spoon, transfer chicken to a plate; discard all but $\frac{1}{2}$ cup oil, and return wok to heat. Add chili paste and minced chiles; cook until fragrant, about

30 seconds. Add chicken, papaya, celery, and ginger; cook for 1 minute. Add slurry; cook, stirring constantly, until sauce thickens and chicken is cooked through, about 4 minutes. Add potatoes and chili oil; cook until potatoes are tender, about 2 minutes. Garnish with cilantro before serving.

Oyster Po'boy

SERVES 4

The oysters are fried in a spicy cornmeal breading for this classic New Orleans sandwich (pictured on page 39), the recipe for which comes from Crabby Jack's restaurant in Jefferson, Louisiana.

- Canola oil, for frying
- 2 tbsp. kosher salt, plus more to taste
- 1 tbsp. ground black pepper
- 1 tbsp. paprika
- 1 tbsp. garlic powder
- $1\frac{1}{2}$ tsp. onion powder
- $\frac{3}{4}$ tsp. dried thyme
- $\frac{3}{4}$ tsp. dried rosemary
- $\frac{3}{4}$ tsp. dried oregano
- $\frac{3}{4}$ tsp. cayenne pepper
- $\frac{3}{4}$ tsp. chipotle chile powder
- 40 large oysters, shucked
- 2 cups yellow cornmeal
- 4 8"-long French bread rolls
- Mayonnaise, shredded iceberg lettuce, tomato slices, and dill pickle chips, for serving

Pour oil to a depth of 2" in a 6-qt. Dutch oven and heat over medium-high heat until a deep-fry thermometer reads 350°. Whisk together salt, pepper, paprika, garlic and onion powders, thyme, rosemary, oregano, cayenne, and chile powder in a bowl; add oysters and toss to coat with seasoning. Add cornmeal and toss until oysters are evenly coated; dust off excess cornmeal. Working in batches, add oysters to oil; fry until golden brown, about 3 minutes. Transfer to paper towels to drain, and sprinkle with salt. Spread insides of rolls with mayonnaise, and divide oysters among rolls; top with lettuce, tomato, and pickles.

Puffy Chicken Tacos

SERVES 12

Corn or flour tortillas that are deep-fried until they puff are a specialty of San Antonio's Tex-Mex cuisine (pictured on page 16). This recipe for puffy tacos filled with spicy chicken and guacamole comes from Rolando's Super Tacos.

- $\frac{1}{4}$ cup olive oil
- $2\frac{1}{2}$ lb. bone-in, skin-on chicken thighs
- Kosher salt and freshly ground black pepper, to taste
- 6 cloves garlic, finely chopped
- 1 medium yellow onion, finely chopped
- 1 rib celery, finely chopped
- 1 small carrot, finely chopped
- 1 small red bell pepper, finely chopped
- 3 cups chicken stock
- 1 14-oz. can whole peeled tomatoes in juice, crushed by hand
- 2 avocados, pitted, peeled, and mashed
- 2 cloves garlic, minced
- Juice of 1 lime
- Canola oil, for frying
- 3 cups masa harina (see page 90)
- $1\frac{1}{2}$ tbsp. unsalted butter, softened
- Shredded iceberg lettuce, diced tomato, and shredded cheddar cheese, to garnish

1 Heat oil in an 8-qt. saucepan over medium-high heat. Season chicken with salt and pepper, and add to pan, skin side down; cook, turning once, until

of foil and shape mixture into a 9" x 8" rectangle. Place 3 eggs lengthwise along center of rectangle; cover with half the pimientos. Fold sides of rectangle over eggs and pimientos, and shape into a log; wrap tightly in foil, twisting ends to seal. Repeat with remaining meat mixture, eggs, and pimientos.

2 Bring 3 cups water to a boil in a flat-bottomed wok over medium heat. Place an 11" bamboo steamer in wok, and place meat loaves in steamer; cover. Cook until an instant-read thermometer inserted into the middle of the meat loaves reads 160°, about 1 hour. Unwrap, and cut into 1" slices; garnish with remaining parsley before serving.

Forloren Hare

(Danish Meat Loaf)

SERVES 8

This lavish Danish meat loaf (pictured on page 20) is wrapped in bacon for added moisture and flavor, and then topped with rich gravy.

- 8 oz. ground beef chuck
- 8 oz. ground pork
- $\frac{1}{2}$ cup bread crumbs
- $\frac{1}{2}$ cup heavy cream
- 2 medium yellow onions, finely chopped
- 2 cloves garlic, finely chopped
- 1 medium carrot, finely chopped
- 1 egg, lightly beaten
- Kosher salt and freshly ground black pepper, to taste
- 6 slices bacon
- 2 tbsp. unsalted butter
- 2 tbsp. flour
- 2 cups beef stock
- $\frac{1}{4}$ cup red currant jelly
- 1 sprig thyme
- 1 bay leaf

Heat oven to 425°. Combine beef, pork, bread crumbs, cream, half the onions, garlic, carrot, egg, and salt and pepper in a bowl until evenly combined. Transfer mixture to a parchment paper-lined baking sheet and form into an 8" oval, about $1\frac{1}{2}$ " thick. Place bacon lengthwise over meat loaf, and bake until bacon is browned and an instant-read thermometer inserted into the middle of the meat loaf reads 160°, about 30 minutes. Heat butter in a 10" skillet over medium-high heat. Add remaining onions; cook until caramelized, about 8 minutes. Add flour; cook, stirring, until lightly browned, about 4 minutes. Add stock, jelly, thyme, and bay leaf; cook until thickened, about 15 minutes. Pour gravy through a fine strainer into a bowl; season with salt and pepper. Spoon gravy over meat loaf to serve.

Grilled King Crab Legs

SERVES 4

Sweet king crab legs gain a smoky edge when grilled (pictured on page 31). This recipe is adapted from one in *For Cod & Country* (Sterling Epicure, 2011) by Barton Seaver.

- 2 lb. Alaskan king crab legs, thawed
- Lemon wedges, for serving
- Clarified butter, for serving

Build a hot fire in a charcoal grill or heat a gas grill to high. (Alternatively, heat a cast-iron grill pan over high heat.) Add crab legs; cook, turning, until shells are charred and crab meat is heated through, about 8 minutes. Serve with lemons and butter.

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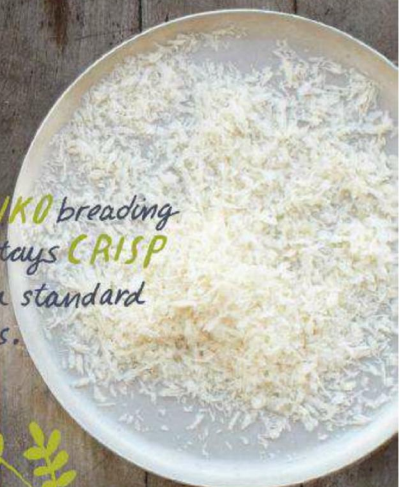
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browned on both sides, about 8 minutes. Transfer chicken to a plate; set aside. Add garlic, onion, celery, carrot, and bell pepper; cook, stirring, until soft, about 20 minutes. Add stock and tomatoes, and return chicken to pan; bring to a boil. Reduce heat to medium-low; cook until chicken is very tender, about 1½ hours. Remove chicken from sauce, and let cool; reserve sauce for another use. Discard skin and bones, and shred chicken; set aside. Meanwhile, combine avocados, garlic, lime juice, and salt and pepper in a bowl; chill guacamole until ready to use.

2 Pour oil to a depth of 2" in a 6-qt. Dutch oven and heat over medium-high heat until a deep-fry thermometer reads 375°. Stir together masa, butter, and 2¼ cups warm water in a bowl until dough forms; divide dough into 12 pieces and shape each piece into a ball. Using a tortilla press or rolling pin, flatten each ball into a 6½" disk. Place 1 disk in oil. When it begins to puff, press the end of a metal spatula into the middle of the tortilla so that tortilla bends into a taco shape; hold spatula within tortilla until taco is golden brown and crisp, about 1½ minutes. Transfer taco to paper towels to drain; repeat with remaining tortillas. Divide chicken and guacamole among tacos; top with lettuce, tomato, and cheese.

Sautéed Cod with Pea Cream

SERVES 6

Buttery cod is accented with a creamy pea purée and crushed mustard seeds (pictured on page 31) in this recipe adapted from one in *Fish: Recipes from the Sea* (Phaidon Press, 2012).

- 2½ lb. boneless, skinless cod filets, cut into 2" chunks
- 1 tbsp. mustard seeds, lightly crushed
- 4 tbsp. unsalted butter
- 2 shallots, finely chopped
- 3½ cups fresh or frozen, thawed peas
- Kosher salt and freshly ground black pepper, to taste
- ¾ cup half-and-half
- 2 tbsp. olive oil
- Roughly chopped dill, to garnish

Sprinkle cod evenly with mustard seeds and let marinate in the refrigerator for 2 hours. Meanwhile, heat butter in a 10" skillet over medium heat. Add shallots; cook until soft, about 5 minutes. Add 2¼ cups peas, 1 cup water, and salt and pepper, and cover partially with lid; cook until sauce is reduced, about 10 minutes. Set sauce aside and keep warm. Purée remaining peas, half-and-half, and salt and pepper in a food processor; transfer to a 2-qt. saucepan and keep warm over low heat. Heat oil in a 12" skillet over medium-high heat. Add cod; cook, turning once, until golden brown, about 4 minutes. Season with salt. Divide pea purée among 6 serving plates and top with cod; spoon over sauce and garnish with dill.

Southwestern Turkey Meat Loaf

SERVES 8

The recipe for this spicy, cheese-topped meat loaf (pictured on page 20) comes from home cook Matt Gibbs of Houston, Texas.

- 1¼ lb. ground turkey
- 2½ cups roughly crushed Ritz-brand crackers
- 1 cup shredded sharp cheddar
- 1 cup shredded pepper Jack
- ½ cup chili sauce, such as Heinz
- ¼ cup prepared horseradish
- 2 tbsp. chili powder
- 2 tbsp. Worcestershire

- 2 tbsp. Dijon mustard
- 4 cloves garlic, finely chopped
- 2 eggs, lightly beaten
- 1 small yellow onion, finely chopped
- 1 16-oz. can diced tomatoes and green chiles, such as Ro*Tel, drained
- Kosher salt and freshly ground black pepper, to taste
- 2 tbsp. unsalted butter, melted

Heat oven to 350°. In a bowl, combine turkey, 2 cups crackers, ½ cup of each cheese, chili sauce, horseradish, chili powder, Worcestershire, mustard, garlic, eggs, onion, tomatoes and chiles, and salt and pepper. Transfer to a foil-lined baking sheet and shape into a 10" x 6" loaf. Combine remaining crackers and cheeses with butter in a bowl; sprinkle over top of meat loaf. Bake until an instant-read thermometer inserted into the center of the meat loaf reads 160°, about 30 minutes.

Spiced Salt-Roasted Prawns

SERVES 4

If you can't find prawns, purchase the largest head-on shrimp available for this dish (pictured on page 22) from Vitaly Paley, the chef and co-owner of Paley's Place in Portland, Oregon.

- 4 lb. Himalayan pink or coarse rock salt
- ½ cup whole star anise
- ¾ cup whole green cardamom pods
- 1 tbsp. whole cloves
- 8 bay leaves
- 4 sticks cinnamon, preferably Vietnamese
- 2 lb. head-on large prawns or shrimp, unpeeled (about 12)
- Melted butter, for serving

Heat oven to 500°. Combine salt, star anise, cardamom, cloves, bay leaves, and cinnamon in a 9" x 13" baking dish; bake until fragrant, about 8 minutes. Remove dish from oven; using a large spoon, transfer half the salt mixture to a heatproof bowl. Place prawns over salt in baking dish; cover with salt from bowl. Return to oven; bake until prawns are cooked through, about 8 minutes. Discard salt; serve prawns with melted butter for dipping.

Spinach Cappellacci with Goat Ragù and Broccoli Rabe

SERVES 8

Your butcher can grind the goat shoulder for this luscious ragù (pictured on page 65), which was adapted from a recipe by chef Thomas McNaughton of San Francisco's Flour + Water restaurant; lamb is a fine substitute.

- 1 10-oz. package frozen spinach, thawed
- 14 egg yolks
- 2 cups flour, plus more for dusting
- ½ tsp. kosher salt, plus more to taste
- 6 tbsp. olive oil
- 12 oz. ground goat shoulder
- ¼ cup finely chopped carrot
- ¼ cup finely chopped celery
- ¼ cup finely chopped yellow onion
- 1½ tsp. tomato paste
- ¾ cup red wine
- 1 cup whole peeled canned tomatoes in juice, crushed by hand
- 1 cup chicken stock
- 1½ tsp. finely chopped thyme leaves
- 1½ tsp. finely chopped rosemary leaves
- 1¼ tsp. crushed red chile flakes
- ¼ tsp. ground cumin
- ¼ tsp. ground coriander
- ¼ tsp. ground fennel
- 1 bay leaf

- Freshly ground black pepper, to taste
- ½ cup finely shredded broccoli rabe leaves
- 1 tbsp. unsalted butter
- Freshly grated Parmesan, to garnish

1 Make the cappellacci: Squeeze spinach dry in paper towels and process with yolks in a food processor until smooth. Add flour and ½ tsp. salt; process until dough forms a ball around the blade. Transfer to a work surface and knead until smooth, about 8 minutes. Cover with plastic wrap and let sit at room temperature for 1 hour. Unwrap and quarter dough; cover all but 1 piece with plastic wrap. Using your hands, flatten the piece of dough into a rectangle. Pass dough through widest setting of a hand-cranked pasta roller. Fold dough into thirds to create another rectangle; pass dough through widest setting again, feeding open edge first; repeat folding and rolling twice. Decrease setting one notch; roll pasta through to make a thinner pasta sheet. Lower setting again; repeat through each setting until very thin, about ¼". Transfer sheet to a floured work surface; repeat above steps with remaining dough pieces. Using a 2" round cutter, cut out disks of dough. Place a pastry tip over the tip of your index finger; wrap a disk around tip to form a cone, pressing edges to seal. Gently lift lip of the cone, opposite the seam, up and back to resemble the brim of a hat; transfer cappellacci to a baking sheet dusted with flour to dry. Repeat with remaining disks.

2 Make the ragù: Heat oil in a 4-qt. saucepan over high heat. Add goat; cook until browned, about 5 minutes. Add carrot, celery, and onion; cook until soft, about 4 minutes. Add tomato paste; cook until lightly caramelized, about 1 minute. Add wine; cook, scraping bottom of pan, until evaporated, about 8 minutes. Add tomatoes, stock, thyme, rosemary, ¼ tsp. chile flakes, cumin, coriander, fennel, bay leaf, and pepper; bring to a boil. Reduce heat to medium-low; cook until almost all liquid evaporates, about 45 minutes.

3 Bring a large pot of salted water to a boil. Add cappellacci; cook until al dente, about 3 minutes. Drain and add to ragù, along with remaining chile flakes and broccoli rabe and butter; season with salt and pepper. Toss until pasta is evenly coated in sauce. Divide pasta and sauce among 8 serving bowls; garnish liberally with Parmesan.

Suon Nuong

(Vietnamese Pork Chops)

SERVES 4-6

Three of these ¼"-thick pork chops for this dish, flavored with a caramel-lemongrass marinade, can be cut from one hefty American-style pork chop (pictured on page 50).

- ½ cup plus 2 tbsp. sugar
- ½ cup thinly sliced shallots
- ¼ cup thinly sliced lemongrass
- 2 tbsp. peanut oil
- 2 tbsp. soy sauce
- 1½ tbsp. fish sauce (see page 90)
- 1 tsp. ground black pepper
- 8 cloves garlic, finely chopped
- 1 lb. ¼"-thick pork blade chops, pounded thin
- Cooked white rice and nuoc cham (Vietnamese chili-garlic sauce), for serving

1 Heat ½ cup of sugar in a 1-qt. heavy bottomed saucepan over medium-high heat, swirling pan often, until sugar dissolves and turns to liquid caramel. Remove from heat; add ¼ cup boiling water. Return pan to heat; cook, swirling pan

SERVES 8

This Southern pie (pictured on page 75) is named "icebox" because it was traditionally set in the refrigerator rather than baked. This recipe comes from Atlanta's Silver Skillet diner.

- 2 cups graham cracker crumbs
- $\frac{1}{2}$ cup sugar
- 8 tbsp. unsalted butter, melted
- 2 cups fresh lemon juice
- 2 14-oz. cans sweetened condensed milk
- 2 egg yolks
- 16 vanilla wafers
- $1\frac{1}{2}$ cups heavy cream, chilled
- 1 tsp. vanilla extract

Heat oven to 400°. Process crumbs, sugar, and butter in a food processor until evenly combined. Transfer to a 9" deep-dish pie dish, and press into bottom and up sides to create a thick crust; set aside. Combine juice, milk, and egg yolks in a bowl; beat on medium-high speed of a hand mixer for 5 minutes. Pour into prepared crust; bake until crust is browned and filling is only slightly set, about 20 minutes. Place wafers around edge of pie, pushing them gently into filling; let cool. Freeze until set, at least 2 hours, or up to overnight. Whisk cream and vanilla in a bowl until stiff peaks form; spread evenly over pie and refrigerate until ready to serve.

Schwarzwälder Kirschtorte

(Black Forest Cake)

SERVES 12

This cherry-filled chocolate cake (pictured on page 61), soaked in cherry brandy, improves the longer it sits. For step-by-step instructions on assembling it, see page 87.

For the cake and syrup:

- 5 tbsp. unsalted butter, melted and cooled, plus more for pan
- 1 cup flour, plus more for pan
- $1\frac{1}{2}$ cups sugar
- 6 eggs
- $\frac{3}{4}$ cup cornstarch
- $\frac{1}{4}$ cup Dutch-processed cocoa powder
- 1 tsp. kosher salt
- 14 oz. (2 cups) jarred or canned sour cherries, drained, reserving $\frac{1}{2}$ cup cherry juice from jar, plus 12 cherries, to garnish
- $\frac{1}{2}$ cup kirsch (cherry brandy)

For the whipped cream frosting:

- 2 tbsp. unflavored powdered gelatin
- 2 cups plus 6 tbsp. milk
- $\frac{1}{2}$ cup cornstarch
- 6 tbsp. sugar
- 4 cups heavy cream, chilled
- 6 tbsp. kirsch (cherry brandy)
- 1 tsp. vanilla extract
- 4 oz. bittersweet chocolate, grated

1 Make the cake: Heat oven to 350°. Butter and flour a 3"-deep 9" cake pan; set aside. Combine 1 cup sugar and eggs in the bowl of a stand mixer fitted with a whisk; beat on medium-high speed until tripled in volume, about 8 minutes. Whisk together flour, cornstarch, cocoa powder, and salt in a bowl; sift onto egg mixture. Add butter; working quickly, gently fold until just combined. Pour into prepared pan; smooth top with a rubber spatula. Bake until a toothpick inserted in center of cake comes out clean, about 45 minutes; let cool. Using a serrated knife, trim top of cake to create a level top; cut cake horizontally into 3 even layers and set cakes aside.

gently, until caramel dissolves in water. Remove from heat and let cool. Transfer to a food processor along with remaining sugar, shallots, lemongrass, oil, soy sauce, fish sauce, pepper, and garlic; purée until smooth. Place pork chops in a 9" x 13" baking dish and pour over purée; cover with plastic wrap and chill at least 1 hour or overnight.

2 Heat a 12" cast-iron grill pan over high heat. Working in batches, add chops; cook, turning once, until charred in spots and cooked through, about 2 minutes. Serve immediately with rice and chili-garlic sauce.

Swordfish Puttanesca

SERVES 6

Italy's puttanesca sauce (item 41), briny with anchovies, olives, and capers, pairs well with swordfish or any other meaty fish (pictured on page 75).

- 6 tbsp. extra-virgin olive oil
- 6 swordfish steaks (about 6 oz. each and $\frac{1}{2}$ " thick), skin removed
- Kosher salt and freshly ground black pepper, to taste
- 3 cloves garlic, finely chopped
- 2 anchovies in oil, finely chopped
- 3 cups whole peeled canned tomatoes in juice, crushed by hand
- $\frac{3}{4}$ cup large green olives, pitted and roughly chopped
- $\frac{1}{4}$ cup capers, rinsed and drained
- $\frac{1}{2}$ tsp. crushed red chile flakes
- 3 tbsp. roughly chopped parsley
- 4 tsp. fresh lemon juice

Heat oil in a 12" skillet over high heat. Working in two batches, season swordfish with salt and pepper, and add to skillet; cook, flipping once, until brown and medium rare, about 3 minutes. Transfer to a plate and set aside. Return skillet to medium heat. Add garlic and anchovies; cook until soft, about 2 minutes. Add tomatoes, olives, capers, and chile flakes; cook until almost all the liquid evaporates, about 10 minutes. Return swordfish to skillet, and add parsley and lemon juice; cook until fish is cooked through, about 2 minutes. Divide swordfish among 6 serving plates and top with sauce.

DESSERTS

Brigadeiros

(Brazilian Fudge Balls)

MAKES ABOUT 2 DOZEN

There are many versions nowadays, but chocolate is the traditional flavor for these dense, chewy fudge balls rolled in sprinkles (pictured on page 12), a treasured treat in Brazil.

- 4 tbsp. unsalted butter
- 2 tbsp. heavy cream
- 2 14-oz. cans sweetened condensed milk
- 3 oz. semisweet chocolate, finely chopped
- 1 tbsp. unsweetened cocoa powder, sifted
- 1 cup chocolate sprinkles

1 Bring butter, cream, and milk to a boil in a 4-qt. saucepan over medium heat. Add chocolate and cocoa powder, and reduce heat to low; cook, stirring constantly, until mixture is the consistency of dense, fudgy batter, about 16 minutes. Transfer to a bowl; let cool. Chill until set, at least 4 hours.

2 Using a tablespoon, portion out fudge and roll into balls. Roll each ball in chocolate sprinkles until evenly coated. Chill until ready to serve.

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2 Make the kirsch syrup: Stir together 14 oz. cherries and kirsch in a bowl; let sit for 30 minutes. Bring remaining sugar and reserved cherry juice to a boil in a 1-qt. saucepan and stir until sugar dissolves; remove from heat and set aside. Drain kirsch from cherries, and add it to cherry syrup in saucepan. Set soaked cherries and syrup aside.

3 Make the frosting: Sprinkle gelatin over 6 tbsp. milk in a bowl; let sit until gelatin softens, about 5 minutes. Whisk cornstarch and sugar in a 2-qt. saucepan; add remaining milk, and heat over medium heat. Cook, stirring constantly, until mixture thickens to the consistency of very thick pudding; transfer to a food processor along with gelatin mixture; process until smooth. Transfer gelatin mixture to a large bowl. Place cream, 4 tbsp. kirsch, and vanilla in the bowl of a stand mixer fitted with a whisk; beat on medium-high speed until stiff peaks form. Add $\frac{1}{2}$ of the whipped cream to the gelatin mixture; stir until smooth. Add remaining whipped cream, and gently fold with a rubber spatula until evenly combined.

4 To assemble the cake: Place 1 layer of cake on a cake stand; brush heavily with cherry syrup. Cover with soaked cherries; spread 1 cup frosting over cherries. Place another cake layer on top; brush heavily with syrup. Spread 2 cups frosting over cake; top with remaining cake layer and brush heavily with syrup. Spread a very thin layer of frosting over top of cake; using a long knife, score top into 12 wedges. Transfer remaining frosting to a piping bag fitted with a $\frac{3}{8}$ " star tip; starting at outside edge of top of cake, pipe zig-zag rows of frosting on wedges, staying between scored lines. Pipe 3 rows of frosting around side of cake; smooth rows until frosting evenly covers side. Drag a decorating comb (see page 90) over side of cake to produce a ridged pattern. Pipe 12 small mounds of frosting on top of each wedge; place a cherry on top of each mound. Pour chocolate shavings over center of cake. Chill until frosting is firm, about 2 hours. To serve, pour remaining 2 tbsp. kirsch over chocolate.

Sweet Orange Buns

SERVES 12

Home cook Linda Worsley gave us the recipe for these luscious buns filled with fragrant orange-flavored butter (pictured on page 66).

- $\frac{1}{4}$ cups milk, heated to 115°
- 1 $\frac{1}{4}$ -oz. package active dry yeast
- $\frac{1}{2}$ cup sugar
- 2 tbsp. unsalted butter, melted, plus 16 tbsp., softened
- $\frac{1}{2}$ tsp. kosher salt
- 1 egg, lightly beaten
- 4 cups flour
- $\frac{1}{2}$ cup packed light brown sugar
- $\frac{1}{3}$ cup orange zest (from about 4 oranges)
- 3 cups confectioners' sugar
- 1 tsp. orange extract
- 1 tsp. vanilla extract
- 1 tsp. fresh orange juice

1 Make the dough: Combine milk and yeast in the bowl of a stand mixer fitted with a hook; let sit until foamy, about 10 minutes. Stir in sugar, melted butter, 1 tsp. salt, and egg; add flour, and mix on low speed until dough forms. Increase speed to medium-high; knead until smooth, about 8 minutes. Cover with plastic wrap; let sit until dough doubles in size, about $1\frac{1}{2}$ hours. Meanwhile, beat softened butter, brown sugar, and zest in a bowl on high speed of a mixer until smooth, about 2 minutes. Add remaining salt, confection-

ers' sugar, and extracts; beat until smooth, about 2 minutes. Transfer $\frac{1}{4}$ cup filling to a bowl; stir in juice to make an icing. Set filling and icing aside.

2 Transfer dough to a work surface; using a rolling pin, roll dough into an 18" x 10" rectangle, and spread filling evenly over dough. Lift up bottom edge of dough and roll it into a log; trim ends and cut log into 12 rounds. Transfer rounds cut side up to a greased 9" x 13" baking dish; cover with plastic wrap. Chill 6 hours or overnight.

3 Heat oven to 375°. Uncover rolls and bake until golden brown, about 25 minutes. Drizzle icing over rolls before serving.

DRINKS

Antebellum Mint Julep

MAKES 1 COCKTAIL

Before the Civil War made foreign products hard to come by in the South, French cognac was the preferred liquor in a mint julep (pictured on page 60).

- 2 tsp. superfine sugar
- 6 mint leaves, plus 4 sprigs for garnish
- 2 oz. cognac, such as Martell Cordon Bleu

Stir sugar and 1 tbsp. water in a highball glass or silver julep cup until sugar dissolves. Add mint leaves; gently crush with a spoon. Fill glass with cracked ice and pour in cognac; stir until chilled, about 15 seconds. Fill glass with more ice; garnish with mint sprigs and two straws.

Brandy Crusta

MAKES 1 COCKTAIL

Invented in antebellum New Orleans, this citrus-kissed cocktail (pictured on page 60) was a precursor to the sidecar.

- 2 oz. cognac, such as Courvoisier 12
- 1 tsp. orange liqueur, such as Grand Marnier
- 1 tsp. fresh lemon juice
- 1 tsp. simple syrup
- 2 dashes Fee Brothers Whiskey Barrel Aged Bitters or Angostura bitters (see page 90)
- 1 1"-wide strip lemon peel, to garnish

Shake cognac, liqueur, juice, syrup, and bitters in a cocktail shaker filled with ice until chilled, about 15 seconds. Strain into a chilled cordial glass; submerge lemon peel in cocktail to serve.

Brandy Snapper

MAKES 1 COCKTAIL

This lightly floral, honey-sweetened drink (pictured on page 60) comes from Frank Newman's 1907 book, *American Bar*.

- 2 oz. cognac, such as Ferrand Ambre, Rémy Martin VSOP, or Hennessy Black
- $\frac{1}{2}$ oz. fresh lemon juice
- 1 tsp. crème de framboise
- 1 tsp. honey dissolved in 2 tsp. hot water
- $\frac{1}{2}$ crosswise orange slice, to garnish

Shake cognac, juice, framboise, and honey mixture in a shaker filled with ice until chilled. Strain into a chilled highball glass filled with cracked ice; garnish with orange slice.

Improved Brandy Cocktail

MAKES 1 COCKTAIL

Legendary bartender Jerry Thomas created this elegant, bittersweet cocktail (pictured on page

60) in 1876; a touch of absinthe keeps it lively.

- 2 oz. cognac, such as Frapin Cuvee VSOP
- 1 tsp. simple syrup
- $\frac{1}{2}$ tsp. maraschino liqueur, such as Luxardo
- 2 dashes Peychaud's bitters
- 2 dashes absinthe
- Twist of lemon peel, to garnish

Stir cognac, syrup, liqueur, bitters, and absinthe with a bar spoon in a cocktail shaker filled with cracked ice until chilled, about 15 seconds. Strain into a chilled cocktail glass; garnish with lemon twist.

Jin Ju Nin Meng

(Limequat Drink with Honey and Sour Plums)

SERVES 10

If you can't find limequats, a slightly bitter fruit created from the marriage of Key limes and kumquats, substitute regular limes and kumquats for this tangy drink (pictured on page 65).

- 10 oz. limequats, or 6 oz. limes (about 2) and 4 oz. kumquats (see page 90)
- 20 dried sour plums (see page 90)
- $1\frac{1}{4}$ cups honey, plus more to taste

1 Halve each limequat (or halve kumquats and cut limes into 8 wedges) and squeeze juices from fruits into a 1-gallon container; add the crushed fruits and plums. Fill pitcher with 10 cups water; let sit at room temperature for at least 8 hours to allow fruits to infuse water.

2 For each drink, place 2 tbsp. honey in a cocktail shaker and fill with 1 cup limequat water; shake. Pour into a glass filled halfway with ice and serve with a couple pieces of the fruit.

New York Sour

MAKES 1 COCKTAIL

Just a few ingredients add up to a complex whole in this Gilded Age cocktail (pictured on page 60), an ideal vehicle for a rich VSOP cognac.

- 2 oz. cognac, such as Pierre Ferrand Ambre, Rémy Martin VSOP, or Hennessy Black
- $\frac{3}{4}$ oz. fresh orange juice
- $\frac{3}{4}$ oz. fresh lemon juice
- 2 tsp. superfine sugar
- $\frac{1}{2}$ oz. dry red wine

Shake cognac, juices, and sugar in a cocktail shaker filled with ice until chilled, about 15 seconds. Strain into a chilled champagne coupe. Gently pour wine over the back of a spoon set on the surface of the liquid so that wine floats.

Pépa

(Cognac and Vodka Cocktail)

MAKES 1 COCKTAIL

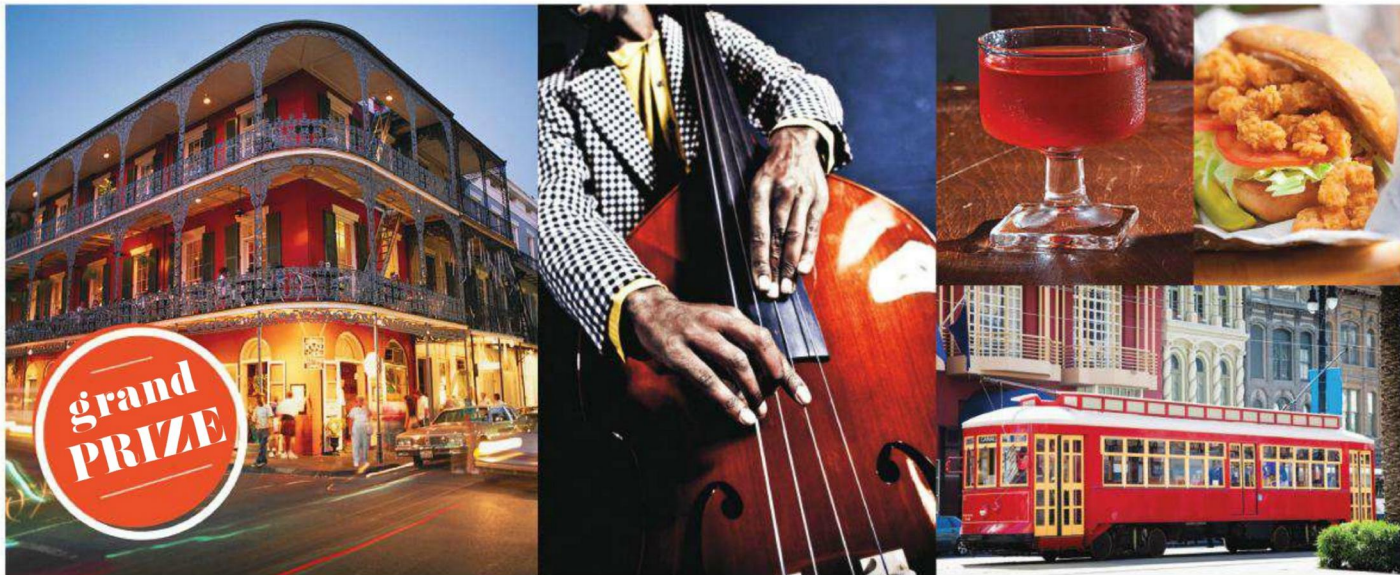
Named for Pépa Bonafé, a French starlet of the 1920s, this cocktail (pictured on page 60) combines brandy and vodka in one bracing drink.

- $1\frac{1}{2}$ oz. dry vermouth, such as Noilly Prat
- 1 oz. cognac, such as Ferrand Ambre, Rémy Martin VSOP, or Hennessy Black
- 1 oz. vodka, such as Stolichnaya
- 1 dash Angostura bitters
- Twist of lemon peel, to garnish

Stir vermouth, cognac, vodka, and bitters with a bar spoon in a cocktail shaker filled with cracked ice until chilled, about 15 seconds. Strain into a chilled cocktail glass; garnish with lemon twist.

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SAVEUR MENU

SAVEUR's guide to EVENTS, PROMOTIONS & PRODUCTS



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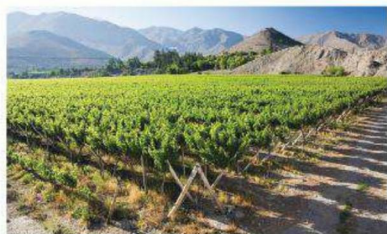
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Chef Geoffrey Zakarian's Newest Restaurant: Tudor House

To rave reviews, Chef Geoffrey Zakarian opens a neighborhood Gastro-Café to Miami with an approachable menu showcasing his signature Modern American cooking. Refined techniques are paired with classic dishes such as Florida Grouper, Fried Chicken and of course, the already famous Popcorn Milkshake. Located at the Dream South Beach hotel, Tudor House serves Breakfast, Brunch, Lunch and Dinner inside a lovingly restored Art Deco dining room or outdoors on the large terrace outfitted with custom teak furniture.

Visit **www.tudorhousemiami.com** or **www.geoffreyzakarian.com**.



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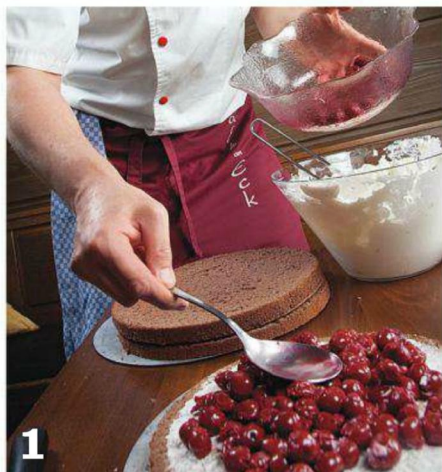
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KITCHEN

Discoveries and Techniques From Our Favorite Room in the House » Edited by Todd Coleman

Building a Black Forest Cake

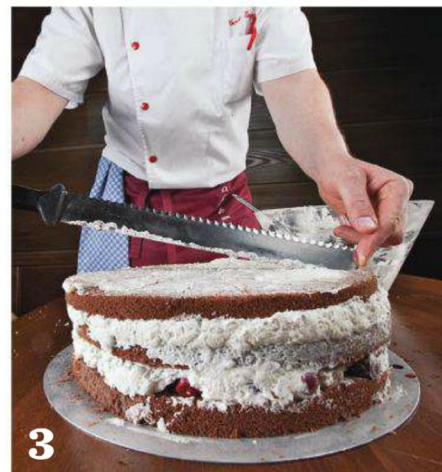
The Black Forest cake at Café am Eck in Baiersbronn, Germany (see page 83 for a recipe), is a masterpiece of pastry engineering, but it's not at all difficult to re-create at home. Here's how the café's pastry chef, Georg Klumpp, constructs his spectacular multilayered creation. —Ben Mims



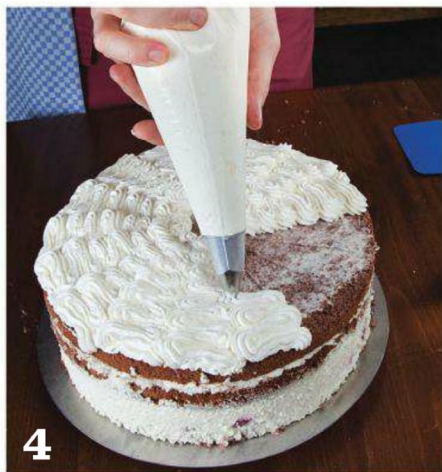
1 Klumpp begins by piling sour cherries onto a layer of chocolate cake brushed with kirsch (cherry brandy) syrup and smeared with whipped cream frosting, and then drizzles more kirsch syrup on top. Placing the heavy cherries on the bottom layer ensures that they won't crush the middle layers.



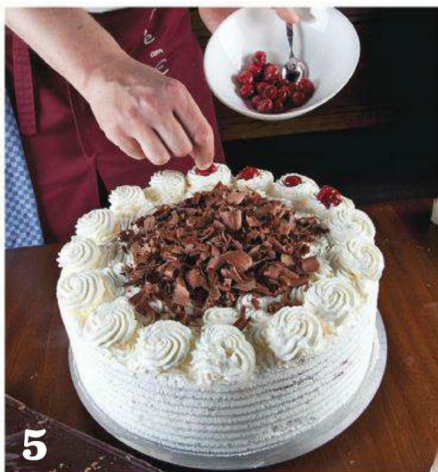
2 He spreads a thick layer of whipped cream frosting over and around the cherries to secure them between the cake's layers. The whipped cream frosting is reinforced with gelatin so that it will stay firm and act as a sort of creamy mortar, for an architecturally sound structure.



3 Klumpp stacks on another cake layer and spreads it with more syrup and more whipped cream frosting. Then he adds the final cake layer and brushes it with more syrup. He spreads a thin layer of whipped cream frosting over the top of the cake and scores it into 12 wedges with a long knife.



4 The rest of the whipped cream frosting goes into a piping bag fitted with a star tip, and Klumpp pipes whipped cream frosting on top of each wedge in a zigzag pattern, beginning at the edge of the cake and working his way toward the center, to form a starburst.



5 He spreads whipped cream frosting on the outside of the cake and drags a decorating comb over it. He pipes 2" rosettes around the perimeter of the top of the cake—one per wedge—and nestles a cherry in each one. Then he sprinkles chocolate shavings over the center of the cake.



6 Klumpp finishes the cake by moistening the chocolate shavings with a few tablespoons of kirsch. The boozy cherries, chocolate cake, and whipped cream balance each other wonderfully; he slices the cake between the rosettes to make 12 uniform pieces.

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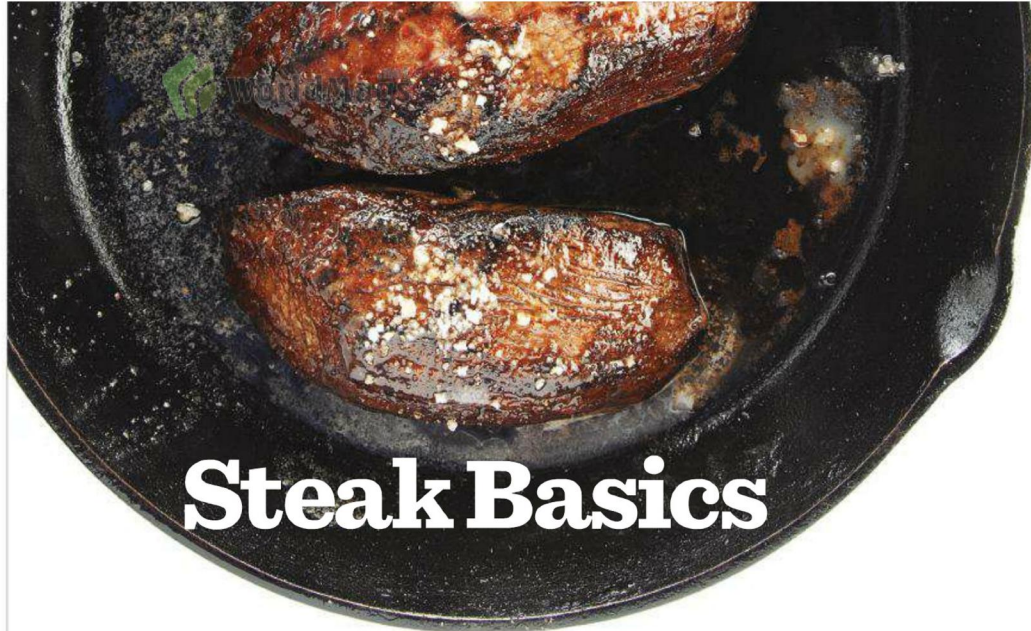
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Steak Basics

We love firing up the grill to cook the new beef cuts that have become available in recent years (see "New Steak Cuts," page 19), but it's possible to achieve that perfect sear on the stovetop, too. Here's how: **1** Never begin with a stone-cold steak: The outer portions will overcook by the time the center comes up to temperature. Instead, remove the meat from the refrigerator, liberally season it with salt and pepper, and let it sit at room temperature for at least 30 minutes before cooking. **2** When it's time to cook, high heat is key: Large amounts of energy are required to alter the structure of the surface proteins, and that's what produces complex flavor and a caramelized crust. It's also best to use a cast-iron skillet or other heavy-duty pan that will retain heat evenly. Brush the skillet lightly with

vegetable oil and keep it on the stove until wisps of smoke rise from the surface. Place the steak in the center and sear it well on the top, bottom, and edges. **3** To test doneness, use the point of a sharp knife to nick the steak and assess the color inside: red for rare, rosy-pink for medium rare. **4** When the steak is nearly done, you may opt to drop a knob of butter and a few dashes of Worcestershire sauce into the pan and baste the meat continuously. The hot fat will enrich the exterior crust and lend the finished steak an appealing luster. **5** Before you dig in, allow the steak to rest for 5 to 10 minutes, depending on the size of the cut; this will allow the juices to redistribute, for a more luscious steak. To serve, sprinkle the steak with coarse salt and cracked black pepper. —Hilary Merzbacher

Saucy Companions

Author Mei Chin's fried tofu and bacon fritters (see "Tofu Wanzhi," page 46) are delicious plain or with sesame oil for dipping. But we started riffing and found that they also pair wonderfully with these three classic sauces, each of which inspired even more pairings, from fries to fresh vegetables. —Alex Saggiomo



Green Goddess Sauce

Combine 2 tbsp. each chopped parsley, tarragon, scallions, and chives in a food processor and blend until a smooth paste forms. In a bowl, combine 1/2 cup mayonnaise with 2 tbsp. each crème fraîche and white wine vinegar. Add the paste to the mayonnaise mixture and stir to combine; season with salt and pepper. **OTHER USES:** *crudités, salmon, turkey sandwiches.*



Roasted Garlic Chipotle Mayonnaise

Cook 5 cloves peeled garlic in a dry skillet over medium-high heat until golden with some black spots, about 9 minutes. Transfer to a food processor along with 3/4 cup mayonnaise, 1/2 tsp. fresh lemon juice, and 2 chipotle peppers in adobo, and process until combined; season with salt and pepper. **OTHER USES:** *fries, roast beef.*



Soy-Chili Sauce

In a small bowl, combine 1/2 cup soy sauce, 2 tbsp. seasoned rice vinegar, 1 tbsp. Asian-style chili paste (we used Huy Fong-brand Southeast Asian-style Sambal Oelek), 1 tbsp. honey, 1 tsp. freshly grated ginger, and 1 tsp. toasted sesame seeds. Stir to combine. **OTHER USES:** *fried or steamed dumplings, fried chicken wings.*

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FOR MORE INFORMATION or to book this itinerary, contact Toni Russel, of Gypsy Travel at 888-580-3055.



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No visit to South Africa is complete without a visit to Cape Town and a stay at Cape Town's most iconic hotel—The Mount Nelson. Chef Rudi Liebenberg complements the five star accommodations of the Mount Nelson with the opening of Planet Restaurant. A few reasons to dine at this luxurious restaurant are:

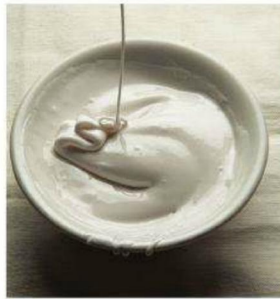
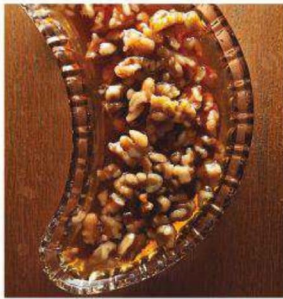
- As you enter the dining room, you'll be amazed by the classical architecture and chic, comfortable furniture, allowing you to relax and have fun.
- Enjoy an intimate dinner or host a group dinner in a private dining room surrounded by glowing wine racks with doors opening onto beautiful gardens.
- Indulge in fresh ingredients, brought in everyday; the menu is a taste journey with discoveries such as rooibos cured ostrich and crayfish ceviche with Namibian red crab remoulade.

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Sundae Best

Well-made sundaes like the ones at Itgen's Ice Cream Parlour (see page 26) are rare treats. The secret to their success is really no secret at all; it's simply a matter of using top-quality toppings. Here's how to make a few of the classics from scratch. —Kellie Evans

1. Wet Nuts

1/2 cup light corn syrup • 1/2 cup maple syrup • 1 tsp. vanilla extract • Pinch of kosher salt • 1 cup roughly chopped, lightly toasted walnuts

Bring light corn syrup, maple syrup, vanilla extract, and kosher salt to a boil in a 2-qt. saucepan. Stir in walnuts, and cook until walnuts are warmed through, about 3 minutes. Let cool and transfer to a glass jar with a lid. Store in the refrigerator for up to 1 month.

2. Marshmallow Sauce

1 tsp. unflavored powdered gelatin • 1/2 cup cold water • 1 1/2 cups sugar • 1 cup light corn syrup • Pinch of kosher salt • 1 tsp. vanilla extract

Stir together unflavored powdered gelatin and cold water in the bowl of a stand mixer fitted with a whisk. Meanwhile, bring sugar, light corn syrup, kosher salt, and water to a boil in a 2-qt. saucepan over medium heat, and cook, without stirring, until a candy thermometer reads 240°. Pour syrup over gelatin mixture and add vanilla

extract; beat on low speed for 2 minutes. Increase speed to high, and beat until syrup becomes thick, shiny, and white. Transfer to a glass jar with a lid, and store in the refrigerator for up to 1 month.

3. Hot Fudge Sauce

8 oz. chopped, unsweetened chocolate • 1 cup sugar • 1 cup light corn syrup • 8 tbsp. unsalted butter • 1 tbsp. vanilla extract • 1/4 tsp. kosher salt • 1 1/3 cups water

In a 2-qt. saucepan, combine chopped, unsweetened chocolate, sugar, light corn syrup, butter, vanilla extract, kosher salt, and water. Place over medium-high heat and bring to a boil. Cook, stirring constantly, until sauce thickens and becomes smooth and shiny, about 10 minutes. Let cool slightly before serving, or transfer to a glass jar with a lid and store in the refrigerator for up to 1 week. Reheat sauce in a saucepan over low heat or in a bowl in the microwave for about 30 seconds before serving, as it will thicken when refrigerated.

Recipes by Category

Appetizers & Sides

Brazilian Pickled Chiles	74
Chicken and Scallion Skewers with Yakitori Sauce	77
Chinese Tea Eggs	74
Fried Tofu and Bacon Fritters	78
Frito Pie	74
Georgian Dumplings	77
Homemade Jalapeño Poppers	76
Hummus with Hen of the Woods Mushrooms	76
Indian Flatbread	74
Roasted Peppers and Anchovies	78
Scones	78
Scottish Crab Bisque	77
Shrimp and Herb Canapés	78
Spiced Boiled Peanuts	78
Spiced Mexican Sausage with Potatoes	74
Steamed Thai Fish Custard	76
Swedish Cured Salmon	74
Veracruzian Seafood Cocktail	78

Main Dishes

<i>Meat and Poultry</i>	
Danish Meat Loaf	80
Filipino Meat Loaf	79
Jamaican Jerk Chicken	80
Puffy Chicken Tacos	80
South African Curry Meat Loaf	79
Southwestern Turkey Meat Loaf	82
Spinach Cappellacci with Goat Ragù and Broccoli Rabe	82
Sweet and Sour Chicken Stir-Fry	80

Vietnamese Pork Chops	82
-----------------------------	----

Seafood

Curried Mussels	79
Oyster Po'boy	80
Sautéed Cod with Pea Cream	82
Spiced Salt-Roasted Prawns	82
Swordfish Puttanesca	83

Condiments

Green Goddess Sauce	88
Hot Fudge Sauce	89
Marshmallow Sauce	89
Roasted Garlic Chipotle Mayonnaise	88
Soy-Chili Sauce	88
Wet Nuts	89

Desserts

Black Forest Cake	83
Brazilian Fudge Truffles	83
Lemon Icebox Pie	83
Sweet Orange Buns	84

Drinks

Antebellum Mint Julep	84
Brandy Crusta	84
Brandy Snapper	84
Cognac and Vodka Cocktail	84
Improved Brandy Cocktail	84
Limequat Drink with Honey and Sour Plums	84
New York Sour	84

THE PANTRY

A Guide to Resources

In producing the stories for this issue, we discovered ingredients and information too good to keep to ourselves. Please feel free to raid our pantry!

BY BEN MIMS

Saveur 100

2. If you're traveling through Miami International Airport, eat authentic Cuban fare at **La Caretta** (Terminal D, Level 2; 305/869-3003; lacaretta.com). **3.** Dine on inspired Tuscan cuisine at **Ristorante Daniela** (Piazza Matteotti, 7, 53040, San Casciano dei Bagni, Italy; 39/05/785-8041). **4.** To purchase their chocolate, contact **Madre Chocolate** (\$6-8 for a 1.5-ounce bar; madrechocolate.com). **5.** When in Switzerland, stop in at **Zürich's oldest wine bar**, part of Restaurant Oepfelhammer (Rindermarkt 12; 41/44/251-2336; oepfelhammer.ch). **7.** Order the **OXO Steel Cocktail Shaker**, available from Amazon.com (\$29.99; amazon.com). **11.** Search for volumes of **The Good Cook** cookbook series by Time-Life, available from Amazon.com and oldcookbooks.com. **12.** Buy an **antique juice press** from eBay.com and Etsy.com. **13.** When in Wisconsin, eat the limburger and onion sandwich at **Baumgartner's Cheese Store & Tavern** (1023 Sixteenth Avenue, Monroe; 608/325-6157; baumgartnercheese.com). **15.** To purchase the **Lagavulin Distiller's Edition Single Malt Scotch**, contact Ultimate Wine Shop (\$98.99 for a 750-milliliter bottle; 866-668-2800; ultimatewineshop.com). **20.** To purchase **Griswold cast-iron** pots and pans, contact Pan Man (716/532-5154; panman.com) or go to griswoldcookware.com. **21.** When in Ohio, eat pies at **Millie's Restaurant and Bakery** (39239 Bradbury Rd, Middleport; 740/992-7713). **22.** Contact **California Olive Ranch** (\$10.49 for a 500-milliliter bottle; 866/972-6879; shop.californiaoliveranch.com) to purchase their olive oil. **23.** When in Portland, Oregon, dine at **Paley's Place** (1204 Northwest 21st Avenue; 503/243-2403). **25.** For information on where to buy our favorite "**green wines**," contact the following purveyors: Adelsheim Vineyards for their Pinot Noir Willamette Valley Elizabeth's Reserve 2009 (\$55; 503/538-3652; adelsheim

.com); Montcalm Wines for the Cennatoio Chianti Classico 2009 (\$18; 212/602-7701; montcalmwines.com); Grgich Hills for their Napa Valley Chardonnay 2008 (\$42; 800/532-3057; grgich.com); Michael Skurnick Wines for the Hirsch Grüner Veltliner Veltliner #1 2010 (\$20; 516/677-9300; skurnickwines.com); and Little Wine Company for the Mas Carlot Costières de Nîmes Les Enfants Terribles 2009 (\$16; 917/714-4055). **26.** Dine on old-fashioned ice cream treats at **Itgen's Ice Cream Parlour** (211 Rockaway Avenue, Valley Stream, New York; 516/825-7444). **27.** To try the **new Czech beers**, visit Zlý Časy (Čestmírova 5, Praha 4; 42/060/424-1454; zlycasu.eu). **28.** To purchase their brittles, contact **Better Brittle** (\$4.75 for a 5-ounce bag; 315/380-8877; shop.betterbrittle.com). **29.** Buy **Linie Aquavit**, available from WineChateau.com (\$36.39 for a 750-milliliter bottle; 800/946-3190; winechateau.com). **32.** Buy **Duralex Picardie tumblers**, available from Sur La Table (\$17.95 for a set of six 5.75-ounce glasses; 800/243-0852; surlatable.com). **33.** When in Budapest, Hungary, eat pastries at **Café Gerbeaud** (1201 Vörösmarty tér 7, Budapest; 36/1/429-9000). **39.** When in Saigon, Vietnam, dine at **Cuc Gach Café** (79 Phan Ke Binh, Ho Chi Minh City, District 1; 84/1/658-101-010; cucgachcafe.com). **44.** To sample its po'boys or other New Orleans lunch specialties, visit **Crabby Jack's** restaurant (428 Jefferson Highway, Jefferson, Louisiana; 504/833-2722). **46.** Purchase **Tunnock's Caramel Wafer Biscuits**, available from English Tea Store (\$1.99 for a package of four wafers; 877/734-2458; englishteastore.com). **48.** To buy their fish sauce, contact **Red Boat Fish Sauce** (\$10 for a 500-milliliter bottle; 925/858-0508; redboatfishsauce.com). **51.** To eat at our favorite cafeterias, go to **Matthew's Cafeteria** (2299 Main Street, Tucker, Georgia; 770/939-2357; matthewscateriam.com), **Jonathan Byrd's** (100 Byrd Way, Greenwood, Indiana; 317/881-8888; jonathanbyrds.com), **Gray Brothers Cafeteria** (555 South Indiana Street, Mooresville, Indiana; 317/831-3345; graybrotherscatering.com), **Shapiro's Deli & Cafeteria** (808 South Meridian Street, Indianapolis, Indiana; 317/631-4041; shapiros.com), **Sokolowski's of Cleveland** (1201 University Road, Cleveland, Ohio; 216/771-9236; sokolowskis.com), and **Al's Corner Restaurant** (545 West Tuscarawas Avenue, Barberton, Ohio; 330/475-7978). **52.** To plan a trip to Belém, Brazil, contact Brazil Tourism (braziltour.com). **54.** When in San Francisco, California, dine at **Commonwealth Restaurant** (2224 Mission Street; 415/355-1500; commonwealthsf.com). **55.** To buy their famous salt

water taffy or find locations and stores selling their candy, contact **James' Candy Company** (800/441-1404; jamescandy.com). **57.** When in Richmond, Virginia, eat at **Mama 'Zu's** (501 South Pine Street; 804/788-4205). **58.** When in Scotland, dine at **Three Chimneys Restaurant** (Colbost, Denvegan, Isle of Skye; 44/1470/511-258). **60.** Go to Amazon.com to buy **Cuban oregano** (\$3.99 for a plant; amazon.com). **65.** When in New York City, dine at **Le Bernardin** (155 West 51st Street; 212/554-1515; le-bernadin.com). **69.** Eat the lemon icebox pie at **Silver Skillet Restaurant** (200 14th Street, Atlanta, Georgia; 404/874-1388). **70.** Order charcuterie from **Olympic Provisions Charcuterie** (107 SE Washington Street, Portland, Oregon; 503/954-3663; olympicprovisions.com). **71.** When in Philadelphia, Pennsylvania, dine at **Zahav** (237 Saint James Place; 215/625-8800; zahavrestaurant.com). **72.** Try the pickled chiles when in Sao Paulo, Brazil, at **Tordesilhas** (Rua Bela Cintra, 465; 55/11/3107-7444). **73.** Visit **Roll-n-Roaster** (2901 Emmons Avenue, Sheepshead Bay, Brooklyn; 718/769-6000; rollnroaster.com) for their roast beef sandwiches. **75.** Buy **dried orange blossoms** from Herbs of Mexico (\$7.98 for a four-ounce bag; 323/261-2521; herbofmexico.com). **77.** When in Germany, eat the black forest cake at **Café am Eck** (Freudenstädter Straße 20, 72270, Baiersbronn; 49/74/422-229). **78.** To order **Storje breads**, contact Balticshop.com (\$6 for 1.1 pounds; 800/506-2312; balticshop.com). **80.** When in Paris, eat at **Yam'Tcha** (4 Rue Sauval, 75001; 33/1/4026-0807). **81.** To try their **oyster stout**, visit Marshall Wharf Brewing Company (2 Pinchy Lane, Belfast, Maine; 207/338-1707; marshallwharf.com). To try Harpoon Island Creek Oyster Stout contact Harpoon Brewery (888/427-7666; harpoonbrewery.com). For information on the Flying Fish Exit Series, contact Flying Fish Brewing Co. (856/489-0061; flyingfish.com). For information about the limited edition 2011 Symposium Oyster Stout, contact Magnolia Brewery (415/864-7468; magnoliapub.com), Marin Brewing Company (415/461-4677; marinbrewing.com) and Iron Springs Brewery (415/485-1005; ironspringspub.com). **82.** When in Jamaica, try **Scotchies' jerk chicken** at any of their three locations: in Kingston (2 Chelsea Avenue; 876/953-3301), Ocho Rios (Drax Hall; 876/794-9457), and Montego Bay (Falmouth Road; 876/953-8041). **83.** Purchase **Liberté's coconut yogurt** at Whole Foods Markets (\$1.39 for a six-ounce container; wholefoodsmarket.com). **87.** To find baking supplies, visit **Kerekes Restaurant and Baking Supply** (6103 15th Avenue, Brooklyn, New

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York; 718/232-7044) or go to bakedeco.com. **88.** Purchase **date honey**, available from Israeli Products .com (\$6.79 for a 12-ounce jar; 410/358-9551; israeli products.com). **92.** When in Paris, stop in for tea and pastries at **Hôtel Plaza Athénée** (25 Avenue Montaigne; 33/1/5367-6665; plaza-athenee-paris.com). **93.** Buy the **Tenuta Pederzana Il Graspasossa 2010**, available from Shoppers Vineyard (\$18.99 for a 750-milliliter bottle; 973/916-0707; shoppersvineyard.com). **95.** Purchase **Foxfire Books** from the Foxfire Museum Gift Shop (\$18.95-\$19.95; 706/746-5828; foxfire.org). **97.** Buy **Cocchi Aperitivo Americano**, available from K&L Wine Merchants (\$18.99 for a 750-milliliter bottle; 877/559-4637; klwines.com). **98.** To order their **Blue Mountain coffee beans**, contact Old Tavern Coffee Estate (\$210 for five pounds; 876/924-2785; oldtaverncoffee.com).

Recipes

To prepare the chapati (see page 74), use **durum whole wheat "atta" flour**, available from Anything Indian (\$9.99 for a 5.5-pound bag; 240/245-0891; anythingindian.biz/store). To make the Chinese tea eggs (see page 74), purchase **lapsang souchong tea**, available from Amazon.com (\$20.63 for a 1-pound bag; amazon.com). To make the spiced Mexican sausage with potatoes (see page 74), use **dried guajillo chiles**, available from Amazon.com (\$8.99 for a 4.5-ounce bag; amazon.com). To prepare the steamed fish custard (see page 76) and Vietnamese pork chops (see page 83), buy **red curry paste**, available from Pacific Rim Gourmet (\$4.99 for a 14-ounce container; 808/355-8060; pacificrimgourmet.com) and **fish sauce** (see item 48, above). To make the Georgian dumplings (see page 77), use **dried fenugreek leaves**, available from Indian Foods Company (\$4.99 for a 1-ounce bag; 866/331-7684; indianfoodsco.com), which also carries **ground fenugreek** (\$5.99 for a 3-ounce jar) to make the South African curry meat loaf (see page 79). To prepare the hummus with mushrooms (see page 76), purchase **tahini**, available from Amazon.com (\$10.49 for a 16-ounce jar; amazon.com). To make the spiced boiled peanuts (see page 78), buy **raw peanuts**, available from Nuts Online (\$10.15 for a 5-pound bag; 800/558-6887; nutsonline.com). To prepare the puffy tacos (see page 80), use **masa harina**, available from Amazon.com (\$10.31 for a 1-pound bag; amazon.com). To make the Black Forest cake (see page 83), buy a **6" x 4" decorating comb**, available from Kerkas Bakery & Restaurant Equipment (\$2; 800/525-5556; bakedeco.com). To prepare the brandy crusta (see page 84), contact Fee Brothers (800/961-3337; feebrothers.com) for their **Whiskey Barrel bitters**. To make the limequat drink with honey and sour plums (see page 84), purchase **limequats**, available from Melissa's/World Variety Produce (prices vary by availability; 800/588-0151; melissas.com) and ask for **Chinese dried sour plums** at your local Asian grocer.

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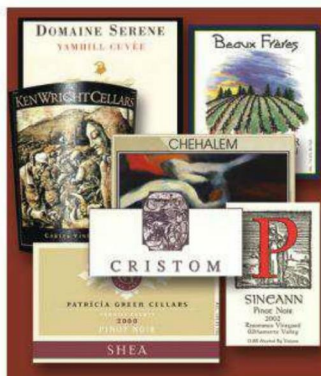
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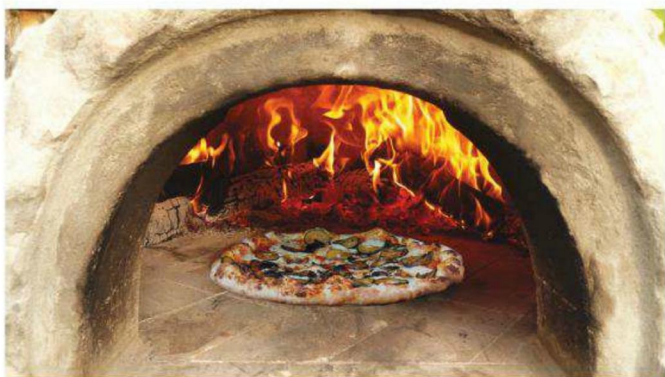


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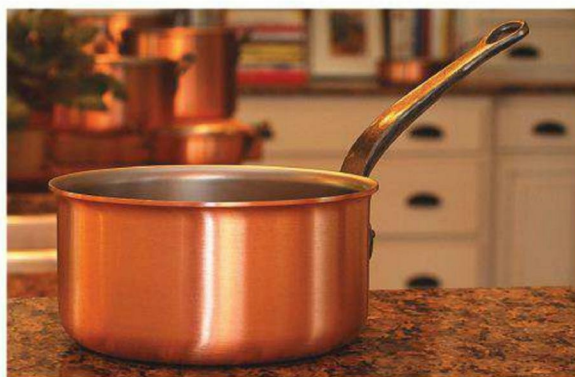


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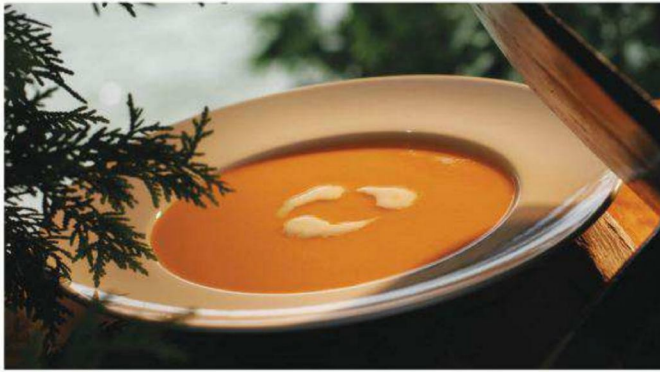


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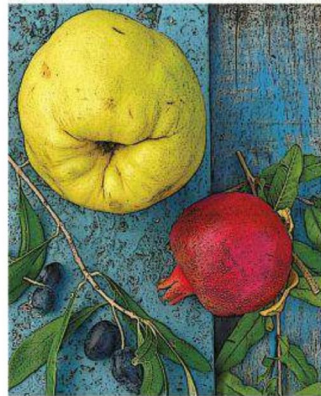


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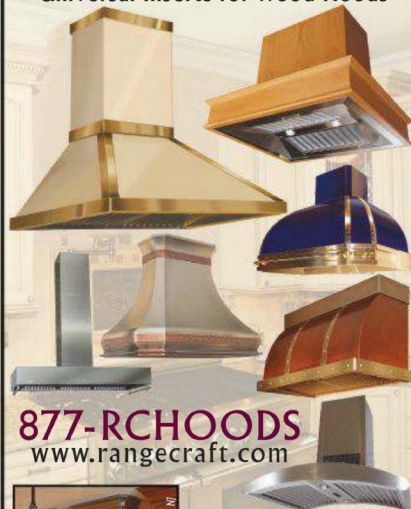
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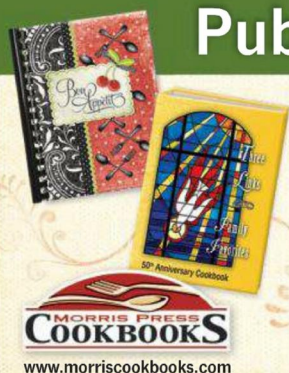
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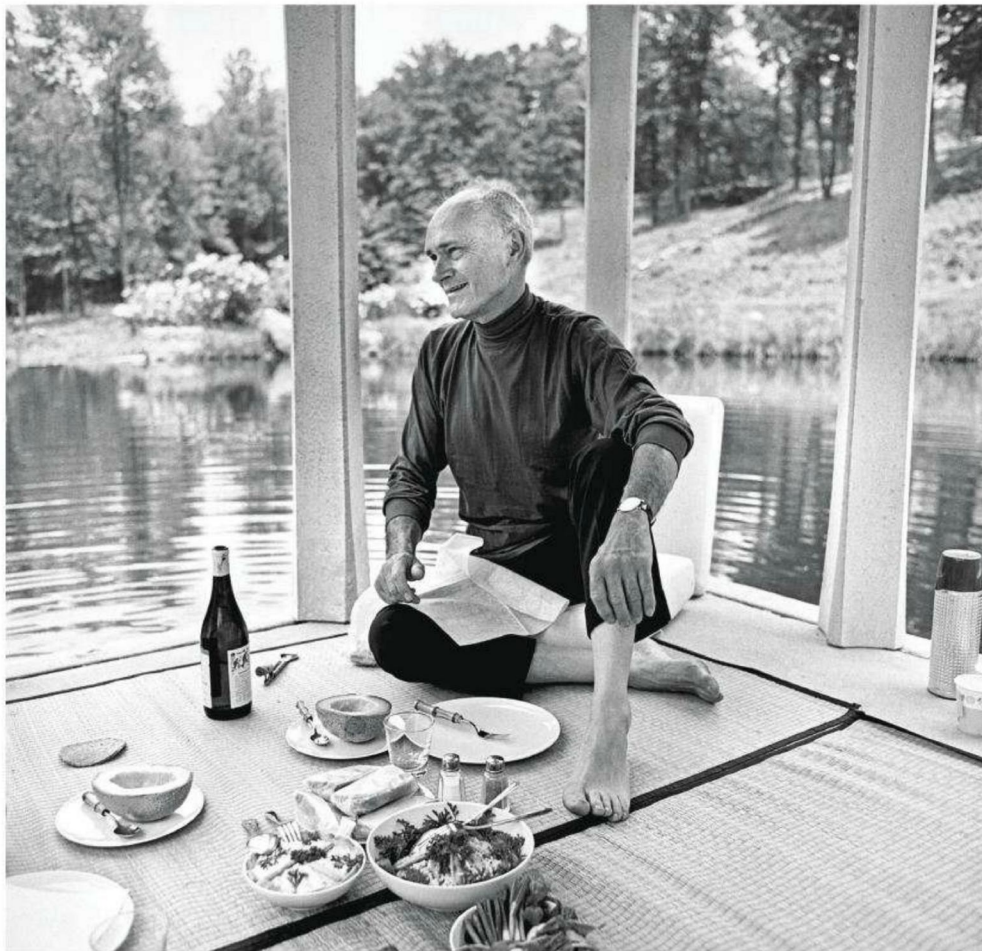
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MOMENT



TIME 1:22 P.M., August 15, 1964

PLACE New Canaan, Connecticut

Architect Philip Johnson enjoys an alfresco meal at the Lake Pavillion of the Glass House, the iconic, transparent-walled home he lived in for almost 60 years.

PHOTOGRAPH BY BRUCE DAVIDSON/MAGNUM PHOTOS



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